

THREE COURSE FESTIVE MENU // £45



FOR THE TABLE.....

GLASS OF BUBBLY ON ARRIVAL
SOURDOUGH BREAD, SMOKED BUTTER

TO START

CHAR SUI PORK BELLY // bbq sauce, slaw
BAKED HADDOCK SMOKIES // cheddar cheese sauce, spinach & sourdough
DUCK LIVER MOUSSE / burnt orange jel, spiced hazlenut, sourdough cracker //
SPICED PUMPKIN SOUP // dukkah, curry oil, sourdough *☞*
ASH BAKED BEETROOT // artichoke puree, apple ketchup, crackers, lovage oil *☞*

MAINS//

all served with triple cooked chips, seasonal greens & spinach gratin

8OZ RUMP STEAK // cooked any way you like, Café de Paris hollandaise
SALMON FILLET GRILLED OVER FIRE // warm tartar sauce, braised leeks
WILD MUSHROOM STROGANOFF // pumpkin dumplings *☞*
FIRE ROASTED CHICKEN BREAST // bread sauce, chipolata, bacon, cranberry jus
STEAK & ALE PIE // bone marrow, suet pastry crust, pickled walnuts

HOUSE CUTS // for two to share

£10 per head supplement
600G CHATEAUBRIAND OR 1KG PORTEHOUSE STEAK
béarnaise, café de Paris butter & peppercorn sauce

DESSERTS //

PUMPKIN PANNACOTTA // dark chocolate, orange, pecan praline *☞*
HOT CHOCOLATE FONDANT // clotted cream ice cream
POACHED PEAR // oat icecream, lemon thyme meringue
PROPER BOOZY XMAS PUD //chai spiced prunes, brandy cream
CHEESE BOARD // 2 cheeses, crackers, chutney

Most of our dishes can be tailored to cater for any allergens,
please ask for guidance

☞ vegan