

Menu

Winter 2017

2 courses £30.00, 3 courses £37.50



Wild mushroom and chestnut tartlet, leaves  
Crab & sweet potato cake, sweet chilli sauce  
Beetroot gravadlax, mustard sauce, potato & chive salad  
Braised beef & blue cheese croquettes, onion crisps, micro herbs, leaves, sweet tomato coulis  
Pheasant & pistachio terrine, home made piccalilli, leaves, granary toast  
Spiced parsnip & apple soup finished with cream (v)



Pork belly, seedy mustard mash, apricot & thyme jus  
Butternut squash roulade, yarg cheese, spinach, berry compote (v)  
Coq au vin, marinated chicken leg, red wine, mushroom, baby onions & smoked bacon  
Ribeye steak, confit tomatoes, triple cooked chips, peppercorn & brandy sauce (£5 supplement)  
Beef dijonnaise, braised beef casserole, leek, carrot, mushroom, onion & dijon mustard sauce  
Hake, cheese topping, prosciutto wrap, roasted cherry tomatoes, tomato coulis

all served with dauphinoise potato, braised red cabbage & a vegetable medley (gf)



Christmas pudding, clotted cream  
Tart au citron, raspberries, clotted cream (v)  
Warm chocolate fondant, strawberries, vanilla ice cream (v)  
Clementine & prosecco jelly, honeycomb, gold leaf, orange marmalade ice cream  
Cheese slate, biscuits, quince jelly, celery (£5 supplement)  
Bailey's crème brûlée, gingerbread biscuit (v)



Tea & coffee, petit fours £3