



FESTIVE MENU

TWO COURSES £36 | THREE COURSES £44

Available 16 Nov - 3 Jan | 4pm - 6:30pm (excluding New Year's Eve)

STARTERS

Served with sourdough bread

PIGS IN BLANKETS

White wine, lemon juice, honey & grain mustard, chopped parsley.

SCOTTISH SMOKED SALMON TERRINE

Horseradish cream, house salad, seedless cucumber & fresh dill.

BAKED GOAT CHEESE

Red onion marmalade, roasted pistachios, wild rocket & balsamic glaze.

ONION SOUP ^(V)

Classic French Onion Soup, melty Gruyere sourdough.

MAINS

VENISON HAUNCH STEAK

Grate potato, sauteed garlic Wild mushrooms, balsamic demi glaze. Served pink or well-done.

LAMB RUMP

Yorkshire Lamb Rump marinated with fresh rosemary, dauphinoise potato, honey glazed carrots, lamb mint sauce. Served pink or well-done.

STONE BASS

Wild caught Stone Bass, roasted crushed potatoes, sauteed samphire, garlic butter & lemon sauce.

WILD MUSHROOM FRICASSEE ^(V)

Roasted new potatoes marinated with garlic & thyme, roasted sunflower seeds & pea shoots.

HOMEMADE DESSERTS

STICKY TOFFEE PUDDING

Toffee sauce, scoop of Vanilla ice cream.

LEMON CURD TART

Italian meringue, raspberry coulis.

APPLE & CINNAMON CRUMBLE

Vanilla custard.

CRÈME BRULÉE

Caramelised sugar crust, shortbread.

V = Vegetarian