

FESTIVE MENU

Snack

Bread with chicken skin butter
Oyster with garden herbs granita & elderberry sauce
Winter Herb "taco"

Starter

Cheesy Celeriac croquettes and pear chutney
Game pate en croute with garden jelly
Whitebait aioli, bbq lemon
Cured mackerel, cranberry gel, winter leaves, blood orange
Cauliflower, house kimchi, farinata, crunchy chickpeas [VG]
Hot pear and thyme tart with savoury goat cheese ice cream [V]

Main

Two bird roast, carrots, cavolo nero, carrots molasses
Braised beef short ribs, beetroot and cabbage
Skate, cauliflower, black garlic emulsion, sauce Americaine
Butternut squash "wellington" with bulgur wheat, tarragon and
cashew nuts [V/VG]

Sides

Pigs in blankets
Fried Brussels sprout and chili sauce [VG]
Potato terrine, seasonal emulsion [V]

Dessert

Babá with cream and mandarin
Sticky toffee pudding with salted caramel ice cream
Chocolate mousse, banana & chili caramelised oats [VG]
'Lost Bread', St. James ewe's milk cheese & red onion marmalade

