



## COCKTAILS

### CREAM OF CHRISTMAS

Hendricks gin, rose, sweet vermouth, chestnut,  
whole egg, peychaud's bitters, flip

### BITTER SWEET SCROOGE

Rémy Martin 1738 cognac, PX,  
merlot, campari, orange oils

## STARTERS

Pressed Creedy carver duck terrine,  
burnt orange puree, sourdough

Home Smoked loch Duart salmon,  
honey & bergamot cream, pickled white beetroot



## MAINS

Slow cooked lake district saddleback loin,  
fermented red cabbage, smoked raisin puree, salt & vinegar potato

Roast Cornish hake, shallot cream, chestnut,  
morteaux sausage, crispy sprout leaves

Macaroni & cheese, Montgomery cheddar, parmesan,  
girolles, shaved mushroom

40 day aged, Cumbrian rump steak, cooked over charcoal,  
served with mixed leaf salad, duck fat chips,  
béarnaise or peppercorn sauce  
(+5 supplement)

Add autumn truffle, supplement 12.5



## DESSERTS

Cheese selection, quince & apple (+5 supplement/+8 extra course)

Hazelnut Praline parfait, sour cherry ice cream, chocolate meringue

Winter spice pannacotta, mulled red wine jelly, thyme ice cream

### *Selection of sorbets and ice creams*

3 courses 24.5 (without cocktail)

3 courses 29.5 (with cocktail)

Discretionary service charge of 12.5%

Please ask a member of management for further information  
on ingredients in our food which contain allergens