

Starters

Jerusalem Artichoke Soup with truffle oil v	£8.25
Pan Fried Scallops with parsnip puree, micro salad, balsamic reduction and parsnip crisps	£12.75
King Prawns Sautéed in shallots, white wine and garlic	£11.95
Slow Roasted Crisped Pork Belly with mild mustard and apple compote	£8.75
Exotic Mushroom & Shallot Potato Cake, tomato & rocket, balsamic & grain mustard mayo (Vegan)	£8.25
Goats Cheese & Beetroot Salad with walnuts, sun blushed tomatoes & a honey and lemon dressing v	£8.25
Beetroot & Dill Salmon Gravadlax with pickled cucumber ribbons & honey and mustard dressing	£9.25

Main Course

Roast Turkey Breast, roast potatoes, sprouts, carrots, pigs in blankets, sage & onion stuffing & gravy	£19.75
Beef Wellington with mashed potato, spinach and red wine jus	£25.95
Confit Duck Leg with mashed potato, braised red cabbage and red wine jus	£17.65
Almond Crusted Halibut Fillet, potato cake, wild mushrooms, sugar snap peas, & a shallot and white wine cream sauce	£20.95
Salmon En Crouete with spring onion mashed potato and a spinach, watercress and white wine sauce	£18.95
Aubergine Alla Parmigiana with lightly spiced tomato & Provençal vegetable ragu and a cucumber and rocket salad v	£15.95
Potato Gnocchi, rocket pesto, sun blushed tomatoes, toasted almonds and grated lemon (Vegan)	£15.25

Side Orders

French fries	£3.95	Mixed vegetables	£3.95
Mashed potato	£3.95	Mixed salad	£3.95
Wilted spinach			£3.95

Desserts

Chocolate Fondant with vanilla ice cream (please allow 12 minutes)	£6.95
Apple & Christmas Pudding Crumble with brandy cream	£6.95
Panettone and Brioche Butter Pudding with white chocolate ice cream	£6.95
Mulled Wine Poached Pear with cinnamon mascarpone & toffee sauce (Vegan option available)	£6.95
Cranachan with fresh cream, honey, toasted oats, raspberries & Scottish Whisky	£6.95
Trio of Sorbets (Mango, Lemon & Raspberry) (Vegan)	£6.95
Selection of British & Continental Cheeses with celery, grapes, ale chutney and water biscuits	£9.95

If you have any allergies or dietary requirements, please let your server know

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