



FLUTE of RUINART BRUT CHAMPAGNE £17 BOTTLE of RUINART BRUT CHAMPAGNE £70

- STARTERS -

HERITAGE RED BEETROOT AND CLEMENTINE £12

with muscat grape dressing, cashel blue cheese and fresh figs, with Tuscan wine poached celery, fresh pear and candied walnuts

TWICE BAKED CHEDDAR CHEESE SOUFFLE £15

with melted leeks, girolle mushroom and roasted chicken sauce

BUTTERNUT SQUASH & SAGE SOUP WITH SEARED ORKNEY SCALLOP £19

with seaweed pesto, onion shells and parmesan crisp

MAINS _

CARAMELISED TURKEY BREAST WITH PIGS IN BLANKETS £31

spiced braised red cabbage, brussel sprouts and maple glazed parsnips with smoked bone marrow gravy and cranberry sauce.

CONFIT DUCK LEG AND POACHED QUINCE £33

with puy lentils, pigs trotter and savoy cabbage with salt baked celeriac puree

STEAMED HAKE WITH SEAWEED PESTO £29

with mussel and burgundy, white wine saffron chowder, glazed onion and kale leaf

WILD MUSHROOM AND ARTICHOKE PEARL BARLEY RISOTTO £25

with herb pesto, whipped goats cheese, blistered fruit and artichoke crisps

- PUDDINGS -

APPLE AND BLACKBERRY CRUMBLE £12

with vanilla custard

HOT RICE PUDDING WITH PEDRO XIMÉNEZ TANGERINE £11

with caramelised milk and candied ginger and clotted cream ice cream

DARK CHOCOLATE MOUSSE £10

with forest berry compote, honeycomb and orange marmalade

STICKY TOFFEE PUDDING £12

with vanilla ice cream and salted caramel sauce

A SELECTION OF HAND PICKED CHEESES £14

Served with crackers and Orchid pear chutney



HERITAGE RED BEETROOT AND CLEMENTINE

with muscat grape dressing, cashel blue cheese and fresh figs, with Tuscan wine poached celery, fresh pear and candied walnuts

TWICE BAKED CHEDDAR CHEESE SOUFFLE

with melted leeks, girolle mushroom and roasted chicken sauce

GRILLED ARGENTINIAN RED PRAWNS

with garlic and herb butter with buttercup salad, house dressing and pickled red onion

MAINS ____

CARAMELISED TURKEY BREAST WITH PIGS IN BLANKETS

spiced braised red cabbage, brussel sprouts and maple glazed parsnips with smoked bone marrow gravy and cranberry sauce.

CONFIT DUCK LEG AND POACHED QUINCE

with puy lentils, pigs trotter and savoy cabbage with salt baked celeriac puree

STEAMED HAKE WITH SEAWEED PESTO

with mussel and burgundy, white wine saffron chowder, glazed onion and kale leaf

HEREFORD RIB-EYE 250g

add a preferable side

- PUDDINGS -

HOT RICE PUDDING WITH PEDRO XIMÉNEZ TANGERINE

with caramelised milk and candied ginger and clotted cream ice cream

DARK CHOCOLATE MOUSSE

with forest berry compote, honeycomb and orange marmalade

STICKY TOFFEE PUDDING

with vanilla ice cream and salted caramel sauce