

FRAMPTONS

2 courses 24.5, 3 courses 29.5

TO START

smoked salmon, fennel, winter leaves, elderflower vinaigrette gf

venison scotch egg, black pudding, celeriac, mustard

french trimmed partridge, chanterelle mushrooms, black garlic gf

pork & pistachio presse, piccalilli, sourdough

goats cheese, pistachio, beets, watercress, sherry dressing v/gf

seasonal soup & sourdough v/gfo

TO FOLLOW

venison loin, celeriac fondant, red cabbage, blackberries gf

turkey crown, all the trimmings, redcurrant reduction

wild mushroom stroganoff, curried cauliflower rice, coriander oil v/gf

salmon pappiette, crushed new potatoes, crispy kale

french trimmed pheasant, potato dauphinoise, braised red cabbage, kale gf

mussels, white wine, cream, fries gf

TO FINISH

dark chocolate delice, dehydrated raspberries, roasted chocolate crumb,

clotted cream ice cream v

cereal milk panna cotta, ginger nut crumb, brûlée banana v/gf

christmas pudding, brandy cream v/gf

sticky toffee pudding, pecan, vanilla bean ice cream, salted caramel v

boozy affogato v/gf

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cheese board: four local cheeses, sourdough, chutneys 12.5 v

v - vegetarian

gf - gluten free

o - option available