

EVENING & FUNCTION MENU

nocellara olives 3 v bread & oil 4.5 v/gfo local charcuterie & cheese *to share* 14

to start

crab, smoked salmon & fennel salad 7.5 gf

beetroot, apple & goats cheese tarte tatin 7 v

chicken liver parfait, black cherry granola, toasted sourdough 8 gf

seasonal veg soup, sourdough 6.5 vg/gfo

slow braised beef cheek, glazed shallots, kimchi mayo 8.5

to follow

truffle & chestnut gnocchi, mushrooms, walnuts 17 vg

salmon en croute, spinach & dill mousse, puff pastry, winter cress 21

vegan wellington, puy lentils, sweet potato fries 18 vg

treacle glazed orchard farm pork belly, seasonal greens, mash 21.5 gf

signature beef burger, spiced tomato relish, cave aged cheddar, streaky bacon, fries 14

rolled turkey crown, port & cranberry, roast potatoes, brussel sprouts, stuffing, pigs in blankets 21.5

50 day aged hereford sirloin of beef, oxtail bon bon, heritage carrots, fries 26.5

sides

seasonal greens 3.5 v/gfo

heritage carrots 3.5 v

brussel sprouts, bacon, chestnuts 4

cauliflower cheese 4.5 v/gf

pigs in blankets 4.5

stuffing 4.5

to finish

boozy affogato 5.5 gf

christmas pudding, brandy butter vg 7

vanilla & citrus custard tart 7

black forest trifle, kirsch, black cherry compote 7

oreo brownie, chocolate crèmeux, clotted cream ice cream 7.5