

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

pork & pistachio presse, sourdough

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

seasonal soup & sourdough v/gfo

TO FOLLOW

turkey crown, all the trimmings, redcurrant reduction

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

wild chicken, celeriac risotto, oyster mushrooms, bacon, chicory petals

salmon pappiette, crushed new potatoes, crispy kale

mussels, white wine, cream, fries gf

beef wellington, buttermilk mash, kale, red wine jus

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