

1 course 21, 2 course 24.5, 3 course 29.5

## TO START

smoked salmon, fennel, winter leaves, elderflower vinaigrette gf

artichoke arancini, napoli sauce, parmesan v

pork & pistachio presse, sourdough gfo

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

seasonal soup & sourdough v/gfo

## TO FOLLOW

roasts served with duck fat potatoes, yorkshire pudding & all the trimmings

lemon & thyme roast chicken, roast garlic, bread sauce gfo

orchard farm pork belly, crispy skin, burnt apple gfo

salt marsh hogget, mint salsa verde gfo

rib of beef, burnt onion, marmite hollandaise gfo

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

## TO FINISH

dark chocolate delice, honeycomb, roasted chocolate crumb, clotted cream ice cream v

vanilla panna cotta, lemon sorbet, berries v/gf

winter berry & apple crumble, clotted cream ice cream v

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