



# 450

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## above

\* Denotes dishes included in 3 courses for £25

### Starters

**Roasted iron bark pumpkin soup**  
with chive dumplings and sage dressing (VE) 6.00\*

**Scallop and braised ox tail**  
with truffle jus, artichoke puree and artichoke slices (GF) 8.00

**Loch Fine confit salmon**  
horseradish cream cheese and preserve lemon (GF) 7.50\*

**Game terrine**  
with port & onion chutney, grilled figs, bacon and seeded wholemeal loaf 7.50

**Garlic & rosemary flat bread**  
with poached hens egg, truffle cream cheese, wild mushrooms and chives (V) 7.00\*

**Curried chicken liver salad**  
with beetroot, chard and Bombay potatoes 7.00

### Mains

**Organic chicken smoked and coalfired**  
sweet potato and sour cream mash, roast barbecue and plum ketchup (GF) 17.50

**Turkey breast wrapped in bacon, rolled & stuffed with chestnut, pheasant stuffing**  
with wild mushrooms, kale, sage & onion mash and port sauce 17.50\*

**Slow cooked pork belly**  
with bacon crumble cheek, pressed tongue, mustard apple compote, parsnip, spinach  
puree and calvados sauce 16.50

**Salted cod loin baked in wholegrain mustard**  
with red onion puree, peas, broad beans, toasted hazelnuts and roasted tomato sauce  
(GF) 18.00\*

**Grilled aubergine and baba ganoush lattice**  
butter bean and coconut cassoulet and coriander oil (VE) 16.50\*





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Sharing dish for two people

**Rack of lamb marinated in confit garlic and rosemary oil with mustard carrots, hash brown, tarragon mash and buttered spinach (GF) 40.00**

### Steaks

**8oz rump 17.00    8oz sirloin 18.50    8oz fillet 24.00**

**All served with chips, onion ring, tomato and mushrooms**

**Blue – sealed on the outside, room temperature in the centre**

**Rare – very pink, very juicy, warm centre**

**Medium rare – pink, very juicy, warm centre**

**Medium – still pink, juicy, hot centre**

**Medium well – slightly pink, not as juicy, hot centre**

**Well done – not pink, hot centre**

### Sauces

**All 2.50 each**

**Béarnaise – butter, egg yolks, white wine vinegar & herbs**

**Peppercorn – black peppercorns & cream**

**Diane – butter, mushrooms, shallots & cream**

**Blue cheese – blue cheese & cream**

### Sides

**All 2.50 each**

**Cream mash potato, hash browns, hand cut chips, buttered spinach, mustard roast carrots, peas & beans, house salad**





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### Desserts

**Homemade Christmas pudding  
& brandy sauce 6.50\***

**Shortbread**  
white chocolate crème-cotta, raspberries, almonds and raspberry ice cream  
(GF) (V) 6.00\*

**Black forest**  
flourless sponge, black cherries, dark chocolate and set cream (GF) (V) 6.00

**Pecan Pie**  
maple ripple ice cream 6.50

**Passion fruit cream profiteroles**  
with white chocolate sauce and passion fruit curd (V) 6.00\*

**Cheese board**  
served with chutney, biscuits, celery and apple 9.00  
Please see staff for today's cheese selection  
(to include in 3 for £25 supplement 4.00)\*

**Coffee and Truffles**  
handmade chocolate truffles served with your choice of tea or coffee 3.20



