

Festive menu

29th November – 23th December
Lunch 26.5 – Dinner - 29.9

To start

Ham hock terrine, crispy quail egg, apple gel, green mustard
Curried cauliflower soup, onion bhaji
Vodka, cranberry cured sea trout, lemon emulsion, croutes
Whipped goats cheese, salt baked beetroot, roast chestnuts

Main course

Butter roast turkey, sprout purée, stuffing, honey glazed parsnips, goose fat potatoes, cranberry
Slow braised pork belly, apple, smoked potato mash, crackling
Confit butternut squash, blue cheese, charred chicory
Pan seared hake, bouillabaisse, cockles, mussels
21 day aged sirloin, hand cut chips, oven dried tomatoes, peppercorn sauce
(supplement 6)

Dessert

Vanilla creamed cheese, biscuit crumb, mandarin sorbet
Chocolate brownie, chocolate gel, honeycomb, salted hazelnut ice cream
Homemade Christmas pudding, brandy ice cream, vanilla sauce
2 cheeses, chutney, homemade crackers

All our dishes are prepared in our kitchen where nuts, gluten and other allergens are present. Due to the risk of cross contamination we cannot guarantee that any food is free from allergens