



Festive Evening Menu



Starters...

Panko King Prawns, *Sweet Chilli Mary Rose Sauce Crisp Baby Gem*

Cream of Celeriac Soup Truffle Oil, *Chives, Da Bara Bread*

Roasted ½ Round Camembert with Confit Garlic, *served with Croutons, Cured Meats, Pickles*

Smoked Trout, Dill Pancake, *Beetroot, Horseradish Crème Fraiche*

Chef's Ham Hock, Mustard & Parsley Terrine, *Pickles, Toasted Sourdough*

Faux Gras (Mushroom & Walnut Pate), *Pickled Cornichon, Toasted Sourdough*



The Main Event...

Chargrilled 8oz Rump Steak, Homemade Creamy Peppercorn Sauce
Sautéed Mushroom, Salad Leaves, Chips

Parma Ham wrapped Turkey Escalope & Gratin Potato
Thyme Jus, Wilted Spinach, Parsnip Purée, Roast Parsnips

Pan Fried Fillet of Hake with Tomato, Garlic & Anchovy Crust,
Olive Oil Mash Potato, Wilted Spinach, Beurre Blanc Sauce

Winter Ragout (Pearl Barley with Leek, Wild Mushroom, Roasted Chestnut, Smoked Cheese & Wholegrain Mustard) *Served on Roasted Butternut Squash, topped with Crispy Herb Gratin, Herb Oil*



Haunch of Venison (*Served Pink*), Potato Rosti, Roasted Shallots,
Red Cabbage, Rosemary Jus, Rosemary Jus

Pan Fried Fillet of Salmon, Hollandaise Tartar Sauce,
Potato & Brussel Sprout Hash, Poached Egg

≈ 2 Courses £25pp or 3 Courses £30pp ≈

~Please make us aware of any allergies on reservation & on ordering. Our dishes are often easily adapted to suit a variety of dietary requirements~

Please be aware that our kitchen team are fewer in number than normal to allow for adequate social distancing, whilst we will try our best to accommodate alteration requests some things are not possible in busy times.

~Thank you for your understanding~