

Christmas Menu

STARTERS

PARSNIP VELOUTE

granny smith, hazelnut crouton, honey and oat loaf

WILD MUSHROOM PARFAIT

quince chutney, malt toast

CRAB RAVIOLI

coconut & lemongrass bisque

PIGEON

confit carrot, black pudding, nasturtium crumb, beetroot puree

MAINS

TURKEY BALLOTINE

smoked streaky bacon, cranberry & sage stuffing, cranberry gel, shreaded sprouts

BEEF SHORTRIB

celeriac puree, marmalade carrot, crispy enoki, brassicas

SERVED WITH PISTACHIO & APRICOT MULLED RED CABBAGE

& DUCK FAT ROAST POTATOES

HALIBUT

mussle & potato sauce, courgette, lovage oil

SALT BAKED BEETROOT

whipped goats curd, crispy kale, beetroot & cranberry relish, smoked almond gremolata

DESSERTS

FIGGY PUDDING

marmalade glaze, spiced rum sauce, poached fig

DARK CHOCOLATE DELICE

sherry and rasin icecream, sherry gel, chocolate soil

SPICED PUMPKIN MOUSSE

maple & pecan sponge, nutmeg ice cream

YOUNG BUCK BLUE & HAFOD CHEDDAR

mulled pear chutney, crackers

2 COURSES £30

3 COURSES £37

Please speak to a member of staff of any
dietary or allergen requirements

