



Christmas Menu

STARTERS

ROAST PUMPKIN SOUP

maple crumble, pumpkin seed loaf

MUSHROOM & CHESTNUT RAVIOLO

truffle cream, artichoke crisp, kale

PORK LOIN

roast cauliflower, brassicas, hazelnut & rye crumble, bramley apple butter

MULLED CHALK STREAM TROUT GRAVLAX

golden beetroot, beetroot sorbet, burnt orange

MAINS

TURKEY BREAST

prune & chestnut stuffing, shredded sprouts, confit parsnip, cranberry gel, duck fat roast potatoes, turkey gravy

BEEF SHORTRIB

bacon crumb, shallot puree, carrot fondant, braised red cabbage, duck fat roast potatoes, red wine jus

CHEDDAR DUMPLINGS

potato skin broth, molyneux kale, black garlic

HALIBUT

shrimp & celeriac sauce, crispy salsify, capers, savoy cabbage

SIDES £5

Pigs in Blankets

Braised Red Cabbage

Shredded Sprouts, Bacon Crumb

DESSERTS

FIGGY PUDDING

marmalade glaze, brandy sauce, red currant compote, orange tuile

CHOCOLATE SPONGE

dark chocolate mousse, brown butter biscuit, candied hazelnut, coffee ganache

RED CURRANT PARFAIT

celmentine gel, gingerbread cake, bruleed clementine

YORDALE WENSLEYDALE & BLUE CHEESE

mulled pear chutney, crackers

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

BOOKINGS REQUIRE A PRE ORDER & DEPOSIT OF £5 PER PERSON
2 COURSES £33 | 3 COURSES £39