

Christmas Menu

2 COURSES €33 | 3 COURSES €39

STARTERS

ROAST CELERIAC & APPLE SOUP

loveage oil, pecan, sourdough

PUMPKIN & GOATS CHEESE RAVIOLI

pumpkin seed butter

VENISON LOIN

blackcurrant, crushed pumkin, kale

QUEEN SCALLOPS

curried apple sauce, crispy parsnip, pickled parsnip

MAINS

TURKEY BREAST

apricot & sage stuffing, shredded sprouts, honey-glazed parsnip, cranberry gel, duck fat roast potatoes, turkey gravy

BEEF SHORTRIB

onion soubise, honey roasted carrot, braised red cabbage, duck fat potatoes, red wine jus

PARMESAN DUMPLINGS

artichoke, truffle cream, brassicas

SOLE FILLET

pomme puree, roasted broccoli, charred mussels sauce

SIDES £5

Pigs In Blankets

Braised Red Cabbage

Shredded Sprouts, Pancetta

Duck Fat Roast Potatoes

DESSERTS

STICKY PLUM PUDDING

honey, bay & clementine custard

BLACKBERRY & APPLE TART

apple compote, blackberry parfait, candied pecan

DARK CHOCOLATE MOUSSE

mulled pear, gingerbread ice cream

YORDALE WENSLEYDALE & BLUE CHEESE

mulled pear chutney, crackers

Please speak to a member of staff of any dietary or allergen requirements
Vegan options available upon request

ALL BOOKINGS REQUIRE A PRE ORDER & DEPOSIT OF £10 PER PERSON