

chef's table

TWO COURSES £33

THREE COURSES £36

for the table

HOUSE MARINATED GORDAL OLIVES / (V)

GARLIC & ROSEMARY FOCACCIA / aged balsamic / cold pressed rapeseed oil (V)

BRIE & CRANBERRY ARANCINI • gouchujang & lime mayo (V)

CONFIT DUCK RILETTES • pickled walnut / crisp bread / (N)

HAGGIS FRITTERS • katsu ketchup

PIGS IN BLANKETS • cranberry sauce

STARTERS

WHITE ONION, LEEK & CIDER SOUP (V)

mulled wine apple salsa / crème fraiche / camembert and onion marmalade toastie

GRILLED SMOKED SALMON

black garlic risotto / artichoke / truffle

HEIRLOOM BEETROOT (V/N)

a variety of preparations of beetroot : hot, cold, sweet, salty, spicy / yuzu and ricotta ice cream / glasse pecans

VENISON SCOTCH EGG (N)

pickled walnut ketchup / celeriac / chestnut

FESTIVE ROASTS

CREEDY CARVER ROAST DUCK BREAST / SUPPLEMENT

confit duck stuffing pigs in blankets / duck fat roasties / maple syrup / bacon and chestnut sprouts / duck gravy / xmas veg

MARMALADE MUSTARD BAKED HAM

sage & onion stuffing / pigs in blankets / duck fat roasties / maple syrup / bacon and chestnut sprouts / onion gravy / xmas veg

BUTTERNUT SQUASH & PECAN NUT ROAST (V/N)

garlic roast potatoes / maple syrup sprouts / poached cranberries / classic xmas vegetables / onion gravy



M A I N S

MISO HONEY AND SESAME COD

black garlic and shitake dashi / charcoal noodles / celeriac

BEEF BURGUNDY PIE

parmesan mash / bourguignon sauce / crispy onion

ROAST JERUSALEM ARTICHOKE (V/N)

celeriac, black garlic and shiitake lasagne / chestnut velouté / winter truffle

s i d e s

TRIPLE COOKED CHIPS £5 / add katsu sauce +£1

BELLY FAT ROAST POTATOES

WINTER VEGETABLES

PARMESAN MASH

MAPLE & BACON SPROUTS

D E S S E R T S

CHOCOLATE FONDANT / salted caramel ice cream / caramel tuile

STICKY FIGGY XMAS PUDDING / egg nog custard / brandy snap

PETIT CHEESE / traditional garnish

STICKY GINGER CAKE / rum caramel sauce & molasses pineapple
crème fraiche / passion fruit sorbet