

# SET MENU

Two course option £28  
Three course option £32



## CHRISTMAS

Made from scratch with locally sourced and seasonal ingredients.  
**Our kitchen is open** for Christmas bookings Tuesday to Saturday.

Confit rabbit terrine, grapes, turnip purée, bitter chocolate & merlot dressing, pickled baby mushrooms, sourdough croute *add £3.50*

Torched mackerel with escabeche of winter vegetables

Goats cheese pannacotta with a Waldorf garnish *V*

Jerusalem artichoke soup with roasted chestnut cream *V*

Chicken liver parfait with confit egg yolk and toasted brioche

Roasted leg & breast of turkey with sausage and bacon, roasted potatoes and all the trimmings

Roast loin of venison, braised red cabbage, pickled beetroot, blue cheese croquette *add £6*

Seared hake, fricassee of wild mushroom, brussel leaf & chestnut, confit new potato, wild mushroom veloute

Roasted gnocchi with honey confit of roasted vegetables *V*

Confit belly & glazed cheek of pork, ham hock & potato terrine with cauliflower and burnt onion

Caramelized lemon tart with raspberry sorbet

White chocolate and mint tartlet with bitter chocolate ganache

Traditional Christmas pudding with brandy butter

Red wine poached pear and gingerbread ice cream

British and French cheeses with winter chutney and water crackers *add £3*

