



Thursday 17th December

Dinner Menu

6pm – 10pm

Extra Bread 2.00 Olives 3.50

Wasabi Mixed Nuts 2.20 Salted Corn 1.50

Cauliflower & Beurre Noisette Velouté, Autumn Truffle	6.50
Butternut Squash, Ewes Curd, Shallot, Lovage & Walnut Pesto	7.00
Seared Chicory, Pear, Oxford Blue, Brioche	7.00
Brill, Cornish Mussel Chowder	9.00
Salmon, Hazelnut Crumb, Kale, Red Wine Tartare Dressing	8.00
Pork Belly, Celeriac, Apple	8.00
Stuffed Chicken Thigh, Black Trumpet Ragu, Corn Bread	8.50
Orkney Hand Dived Scallop, Chicken Fat Carrots, Fennel	12.50
Mallard cooked on the Crown, Sprouts, Chestnuts, Smoked Bacon	18.00

Braised Red Cabbage 3.50

Buttered Kale 3.50

(Game birds may contain shot)



Prune & Armagnac Soufflé, Toasted Rice Ice Cream <i>2011 Moscato d'Asti, Moncucco DOCG, Fontanafredda</i>	8.50 3.90
Dark Chocolate Pavé, Peanut Butter Crumb, Extract Coffee Ice Cream <i>2011 The Noble Wrinkled Riesling, d'Arenberg</i>	8.50 6.20
Hazelnut Cake, Poached Pear, Mulled Wine Sorbet <i>2012 Tokaj Katinka, Patricius</i>	8.00 7.50
Vanilla Panna Cotta, Blackberry Doughnuts, Honeycomb <i>2012 Muscat de Saint Jean de Minervois, Dom de Barroubio</i>	8.00 5.20
Treacle Tart, Clotted Cream Ice Cream <i>2008 Capitelli IGT, Anselmi</i>	8.00 7.75

Ice Creams/Sorbets: 1 scoop 2.50, 2 scoops 4.50, 3 scoops 6.00

Cinnamon, Coffee, Baked Apple Ripple Ice Cream

Blueberry, Mulled Wine Sorbet

Cheese (3.50 per cheese with Oat Cakes & Chutney):

Ragstone (Unpasteurised Goats, Herefordshire)

Texture is light and creamy. Flavours are savoury, lactic and lemony

Keens Cheddar (Unpasteurised Cows, Wincanton)

Buttery & complex, medium acidity, the flavours take time to develop in the mouth

Gorwydd Caerphilly (Unpasteurised Cows, Ceredigion)

Three distinct flavours run through this cheese; its springy, citric, lactic center; oozy, mushroomy cream under the rind, and musty, earthiness of the rind itself

Tunworth (Pasteurised Cows, Hampshire)

A camembert style cheese; creamy, rich with a soft fruity quality

Oxford Blue (Pasteurised Cows, Oxfordshire)

Semi-soft blue cheese, creamy, clean flavor