



DECEMBER 2022 3 COURSE MENU

Quince Martini 12.00 Spiced Mulled Cider 6.50 Sloe Gin and Lemon Spritz 12.50

Bar Snacks

Bread & Salted Butter *4.75 Cauliflower Cheese Croquettes 7.00*(v) Pork crackling apple sauce 5.50

Starters

Delica Pumpkin Soup, Toasted Seeds, Gruyère, Croutons *(v)

Home Cured Gravdax, Dill & Mustard Dressing

Duck Liver Parfait, Cranberry Chutney, Brioche

Add a Fish Course

(Supplement, Market Price)

Mains

Pan Fried Grey Mullet, Chickpea and Calavo Nero Stew

Free Range Turkey, Braised Red Cabbage, Triple Cooked Roast Potatoes, Bread Sauce, Roast Turkey Gravy

Potato and Spinach Pithivier, Wild Mushrooms, Creamed Potato (v)

Desserts

Chocolate Brownie, Vanilla Ice Cream (v)

Christmas Pudding, Flaming Brandy, Brandy Butter *(v)

Port Fed Stilton, Crackers, Quince Chutney (Supplement 3.00)*

Three Courses 39.50 Per Person

Tea or Coffee & Mince Pies *

£5 Per Person

MENU SUBJECT TO AVAIABILITY AND MARKET PRICES

All of our fish is from sustainable sources.

All of our dishes are freshly cooked to order, we appreciate your patience during busy periods.

Please make us aware of any allergies and ask for further details of dishes that contain allergens. (v)

Vegetarian *Contains traces of nuts.

This menu is subject to a discretionary 12.5% service charge. All prices include VAT.