



Festive Menu

(Available from 1st December to 23rd December 2018)

beetroot cured salmon

pickled cucumber, dill mayonnaise

chicken & ham hock terrine

piccalilli & watercress

roasted pumpkin veloute (v)

candied hazelnuts & sour cream

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dingley dell pork belly

bramley apple celeriac & fennel

roasted Cornish cod

creamed potato & lemon caper butter sauce

salt baked celeriac

king oyster mushroom, celeriac crisp, gremolata

sides 3.5

mac & cheese

creamed potato

steamed spinach

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sticky toffee pudding

hazelnut ice cream

treacle tart

clotted cream

pineapple carpaccio

lime & coconut

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coffee & mince pies

2 courses £25 / 3 courses £30