

DECEMBER 2026

STARTERS

Chestnut and mushroom Vol-au-vent in a brandy cream sauce **VEG**

Grilled smoked salmon, creamy leeks

Wild boar sausage roll on a Kohlrabi slaw with mushroom ketchup



MAIN COURSES

Swiss chard, salsify, walnut, dried cranberry and Brie Pie topped with Jerusalem artichoke mash **VEG**

Coconut battered Monkfish cheeks, basmati rice, coconut curry and vegetable sauce

Vintage preserved turkey, potato croquettes, parsnip, carrots and Cumberland sauce



CHEESES & DESSERTS

Selection of fine artisan cheeses served with homemade crackers, seasonal chutney and nuts
£4 Supp.

Coffee and rum ice cream, caramelised hazelnuts, chocolate sauce

Sticky toffee pudding, vanilla ice cream and toffee sauce

Pistachio crème brûlée

2 COURSES @ £39

3 COURSES @ £45

Coffee & discretionary 12.5% service charge included