

Set Menu

2 Courses | 29

3 Courses | 36

Manna Bakery Bread & Daily Butter | 5

Marinated Nocellara Olives | 4

Lindisfarne Oysters, Natural or Yuzu Gel | 3.5 each

Starters

Braised Goose & Duck Terrine, Mulled Wine & Orange Ketchup, Garlic Croute

Cured Inverness Salmon, Horseradish Cream, Cornichon, Citronette dressing

Roasted Prince Squash, Dukkah Spices, Puffed Rice, Yoghurt Dressing

Mains

Herb Fed Bronze Turkey Ballotine, Chestnut & Sage Stuffing, Pigs in Blanket, Roast Heritage Carrot, Port & Cranberry Jus
(Veg - Celeriac Wellington, Chestnut & Sage Stuffing, Roast Heritage Carrot, Port & Cranberry Jus)

East Coast Sea Bass, Winter Chard, Roast Celeriac, Dill & Butter Emulsion

Porcini Risotto, Crispy Forest Mushroom, Black Winter Truffle, Tarragon Oil

55 Day Dry Aged Fillet Of Beef, Triple Cooked Chips, 12 Hour Tomato, Pan Jus (£16 supp.)

Half Native Lobster Thermidor, Fries, Charred Lemon (£15 Supp.)

Sides

Pigs In Blankets | 7.5

Organic Sprouts, Chestnut & Pancetta | 5

Garlic & Thyme Roast Potatoes | 5

Leek Gratin, Garlic Crust | 5

Desserts

Figgy Pudding Creme Brulee, Brittle

Sticky Toffee Pudding, Muscovado Toffee Sauce, Rum & Raisin Ice Cream

Neals Yard Baron Bigod Brie, Pinot Noir & Apple Jam, Crackers