



Festive Dinner Menu

Nibbles

Cockle Popcorn *	£4	Salt & Paprika Almonds (V)*	£4
Marinated Gordan Olives (V) *	£4	Devils on Horseback *	£5

Starters

Beetroot & Gin Cured Chalk Stream Trout* £9	Venison Carpaccio * £11
Heritage Beetroots, Trout Roe, Charcoal Brioche, Walnut Pesto, Crème Fraîche	Parmesan, Sherry Pickled Mushrooms, Pickled Damsons, Toasted Skirlie, PX Reduction
Wine Pairing Mas La Chevalière Chardonnay	Wine Pairing Familia Castano Organic Monastrell
Warm Cauliflower Salad (V) * £8	King Scallops £12
Grilled King Mushroom, Mushroom Ketchup, Sorrel, Frisee & Goats Cheese	Crispy Pigs Cheek, Apple, Black Pudding, Crackling & Confit Egg Yolk
Wine Pairing Kamptal Gruner Veltliner	Wine Pairing Costadune Grillo Mandrarossa
Perl Las Custard Tart (V) £8	Baked Camembert En Croute (V) £16
Perl Las Custard, Chutney, Pickled Shallots, Walnut & Rye	(To Share) Truffled Honey, Warm Breads, Fig Jam, Sticky Red Onion Marmalade, Toasted Walnuts
Wine Pairing Aconcagua Costa Pinot Noir	Wine Pairing Martin Codax Albariño

Sides

Spiced Red Cabbage (V) * £5	Whipped Confit Garlic Potatoes (V)* £5
Apple, Beetroot & Red Onion, Toasted Walnuts	Skirlie
Honey Glazed Carrots & Parsnips (V)* £5	Triple Cooked Chips (V) £4
Sautéed Sprouts * £5	
Pancetta & Glazed Onions	

Food allergies & intolerance - Please be advised that we handle all allergens within our kitchen and whilst we endeavour to cater for dietary requirements on request, we cannot guarantee the dishes are completely allergen-free

*Denotes that dishes can be modified to suit a gluten free diet
Please note: traces of gluten may still be present as gluten is handled across our kitchen.



Mains

Butternut, Spinach & Pumpkin Seed Strudel (V)	£20
Sage & Onion Croquette, Glazed Carrot, Crispy Kale, Marmite Gravy	
Great with Poggiotondo Organic Vermentino	
Brill *	£23
Hazelnut Butter Crust, Jerusalem Artichoke Puree, Porcini, Iborensis Gnocchi, Charred Leek	
Great with Mas La Chevalière Chardonnay	
Braised Herefordshire Beef Cheeks *	£23
Beer braised onions, crispy shallots, confit garlic potato, roasted savoy	
Great with Mas La Chevalière, Syrah/Grenache	
Creedy Carver Duck Breast *	£24
Duck Leg, Fig & Port Sausage Roll, Chestnut & Turnip Puree, Potato Galette, Turnip Ketchup	
Great with Lionheart Of The Barossa Shiraz	
Wild Mushroom Fregola (V)	£20
King Mushrooms, Leek, Spinach & Soft Poached Egg	
Great with Kamptal Gruner Veltliner	
Pan Roasted Cod Loin	£22
Crab, Queen Scallop & Gruyere Gratin, Tenderstem	
Great with Terre Antiche Gavi di Gavi	
Sirloin Steak *	£28
Roasted Mushroom, Roasted Tomato, Mushroom Ketchup, Triple Cooked Chips	
Great with Terrior Lujan De Cuyo Malbec	
Fillet Steak *	£30
Roasted Mushroom, Roasted Tomato, Mushroom Ketchup, Triple Cooked Chips	
Great with Walker Bay Cabernet Franc	

