



# Festive Dinner Menu

## Nibbles

<b>Cockle Popcorn *</b>	£4	<b>Salt &amp; Paprika Almonds (V)*</b>	£4
<b>Marinated Gordal Olives (V) *</b>	£4	<b>Devils on Horseback *</b>	£5

## Starters

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

## Sides

<b>Spiced Red Cabbage (V) *</b>	£5	<b>Whipped Confit Garlic Potatoes (V)*</b>	£5
Apple, Beetroot & Red Onion, Toasted Walnuts		Skirlie	
<b>Honey Glazed Carrots &amp; Parsnips (V)*</b>	£5	<b>Triple Cooked Chips (V)</b>	£4
<b>Sautéed Sprouts *</b>	£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

<b>Butternut, Spinach &amp; Pumpkin Seed Strudel</b> (V)	£20
Sage & Onion Croquette, Glazed Carrot, Crispy Kale, Marmite Gravy	
Great with Poggiotondo Organic Vermentino	
<b>Brill</b> *	£23
Hazelnut Butter Crust, Jerusalem Artichoke Puree, Porcini, Iborensis Gnocchi, Charred Leek	
Great with Mas La Chevalière Chardonnay	
<b>Braised Welsh Beef Cheeks</b> *	£23
Beer braised onions, crispy shallots, confit garlic potato, roasted savoy	
Great with Mas La Chevalière, Syrah/Grenache	
<b>Goose Breast</b> *	£25
Goose Leg, Fig & Port Sausage Roll, Chestnut & Turnip Puree, Potato Galette, Turnip Ketchup	
Great with Lionheart Of The Barossa Shiraz	
<b>Wild Mushroom Fregola</b> (V)	£20
King Mushrooms, Leek, Spinach & Soft Poached Egg	
Great with Kamptal Gruner Veltliner	
<b>Pan Roasted Cod Loin</b>	£22
Crab, Queen Scallop & Gruyere Gratin, Tenderstem	
Great with Terre Antiche Gavi di Gavi	
<b>Sirloin Steak</b> *	£28
Roasted Mushroom, Roasted Tomato, Mushroom Ketchup, Triple Cooked Chips	
Great with Terrior Lujan De Cuyo Malbec	
<b>Fillet Steak</b> *	£30
Roasted Mushroom, Roasted Tomato, Mushroom Ketchup, Triple Cooked Chips	
Great with Walker Bay Cabernet Franc	

