



## FESTIVE EVENING MENU

### Aperitif

#### Mulled Wine

Red wine, mulling spice, orange, cinnamon  
7.5

#### Chambord Bellini

Chambord, prosecco  
7.5

#### Honey Bourbon

Honey Jack Daniels, bitters, ice  
7.5

### Starters

<b>Soup</b>	6
Celeriac & chestnut, sourdough bread (V)	
<b>Croquettes</b>	8
Ham hock, piccalilli, caramelised apple	
<b>Parfait</b>	7.5
Duck, date & walnut chutney, brioche	
<b>Butternut Squash</b>	7
Kale, pickled walnut, cured egg yolk, roasted hazelnuts	
<b>Fishcake</b>	9
Fennel, cucumber, bisque	

### Sides

<b>Handcut Chips (V,GF)</b>	3
<b>Fries (V,GF)</b>	3
<b>Seasonal Vegetables (V,GF)</b>	3
<b>House Salad (V,GF)</b>	3
<b>Onion Rings (V)</b>	3
<b>Truffle &amp; Parmesan Chips (V,GF)</b>	4
<b>Pigs in Blankets</b>	5

### Mains

<b>Turkey</b>	14.5
Roasted roots, creamed potato, braised red cabbage, roasted sprouts, cranberry stuffing, pigs in blankets, jus	
<b>Pork Belly</b>	17
Chestnut, sprout & bacon fricassee, date puree	
<b>Risotto</b>	15
Butternut squash, blue cheese, squash seeds, crispy sage	
<b>Hake</b>	18
White bean cassoulet, chorizo, rainbow chard	
<b>Terrine</b>	14
Root vegetables, pesto, butternut squash, (V,GF)	
<b>Ox Cheek</b>	18
Sauce Bourguignon, creamed potato, greens	

### Steaks

All steaks are locally sourced & matured for a minimum of 28 days. Cooked to your liking and served with roasted chestnut mushrooms, thyme roasted tomatoes, café de Paris butter, onion rings, hand cut chips & a sauce of your choice:

<b>50z Rump</b>	16
<b>100z Ribeye</b>	25
Sauces- Pink Peppercorn, Diane, Blue Cheese	