

SERVED FROM THE 23RD NOVEMBER 2023

STARTERS

FOR THE TABLE v London sourdough, salted butter, Marmite butter	3.5
JERUSALEM ARTICHOKE SOUP v gf truffle oil	9.5
QUINOA, RED BEETROOT AND DATE SALAD ve gf wholegrain mustard dressing	12.5
ROOT VEGETABLE CARPACCIO v gf Parmesan, truffle cream	12.5
CORNISH CRAB gf white and brown crab meat, green apple and coriander salad	15
DILL SCOTTISH SALMON GRAVADLAX pickled cucumber, salmon eggs, horseradish cream	16
WILD BOAR AND FOIE GRAS TERRINE spiced pear chutney, toasted London sourdough	14.5

VEGETARIAN & FISH

PAN-FRIED CELERIAC STEAK ve gf celeriac choucroute, black truffle, Madeira sauce	22.5
BUTTERNUT SQUASH SPAGHETTI STYLE v gf Ragstone goat's cheese, parsley pesto	22.5
ROASTED CORNISH COD gf salsify and vanilla puree, roasted pecans	28.5
PAN-FRIED SOUTH COAST PLAICE clams, leeks, turned potatoes, veloute sauce	32.5

MEAT

ROAST GRESSINGHAM TURKEY honey glazed parsnips, savoy cabbage, stuffing, crispy Lake District bacon, cranberry sauce, gravy	28.5
HIGHLAND VENISON STEW gf baby onions, carrots, mash potato	29.5
250g SCOTTISH RIBEYE STEAK skinny chips, baby gem salad, bearnaise or peppercorn sauce	38.5
HERB-CRUSTED SADDLE OF WELSH LAMB FOR TWO roast new potatoes, green beans, lamb sauce	70
SCOTTISH SHORTHORN-CROSS CHATEAUBRIAND FOR TWO gf roast new potatoes, Tenderstem broccoli, peppercorn sauce	85

SIDES

OAK LEAF SALAD, PECAN NUTS, HONEY AND MUSTARD DRESSING ve gf	6
STEAMED TENDERSTEM BROCCOLI ve gf	
HERITAGE CARROTS, CORIANDER, OLIVE OIL ve gf	
ROASTED NEW POTATOES, PARSLEY ve gf	
SKINNY CHIPS ve gf + PARMESAN AND TRUFFLE OIL v gf	+2.5

DESSERTS

TART OF THE DAY v	8
CHERRY AND CHOCOLATE CHRISTMAS PUDDING v vanilla custard	8
BLOOD ORANGE POSSET ve gf sage shortbread	8
SPICE CAKE MOUSSE pear puree, ginger crumb, pear William sorbet	8
DARK CHOCOLATE AND COFFEE MARQUISE v espresso chocolate sauce, white chocolate soil, caramelised white chocolate shards	8

NEAL'S YARD CHEESE 16.5

TUNWORTH Hampshire

a Camembert-style cheese characterised by truffley, garlicky and vegetal flavours and a creamy and unctuous paste.

CORNISH YARG West Cornwall

a striking, nettle-wrapped cheese whose delicately earthy rind gives way a buttery breakdown and crumbly core, with notes of lemon and yoghurt.

COLSTON BASSETT STILTON v Nottinghamshire

Gentler, sweeter and more balanced than a 'typical' blue cheese, it boasts a creamy, buttery paste pierced with the delicate blue veining characteristic of a Stilton.

Served with a pear, date and ale chutney, grapes and a selection of crackers