



December 2018

Glass of Champagne 9.50

Peach Bellini 7.25

- starters** creamy leek, jerusalem artichoke & potato soup, shaved truffle
goats cheese stuffed piquillo peppers, marinated beetroot, apple & spiced walnuts(n)
seared scallops, pancetta wrapped quail ballotine, parsnip puree
chicken liver & foie gras pate, pear chutney, toast
pheasant, wild mushroom, baby spinach risotto parmesan & white truffle oil
smoked haddock, potato chowder, leeks, baby spinach, poached egg
beetroot cured salmon, mustard dill sauce, pickled cucumber
devililled field mushrooms on toasted brioche, crispy leeks
- mains** roast venison haunch, gratin dauphinois, garlic spinach, port sauce
roast guinea fowl breast, white onion puree, brussel tops & bacon
roast pork belly, prune & roast garlic mash, winter greens
steamed hake, parsley mash, watercress & champagne butter sauce
pan-fried sea bass, sweet potato, red lentil coconut curry, jasmine rice
pumpkin tortolloni, gorgonzola cream, baby spinach, trompette de la morte
carrot & potato masala, savoy cabbage, pea & coriander pilaf (v)
- sides** brussel tops and bacon 3.95
parsley mash 3.95
spiced parsnips 3.95
mixed leaves 4.50
- desserts** dark chocolate tart, salted caramel ice cream, pecan brittle (n)
passion fruit & mango ice cream, poached rhubarb
buttermilk pannacotta, armagnac poached prunes (n)
mincemeat & apple strudel, vanilla ice cream (n)
sticky ginger & date cake with crème anglaise
sorbet selection (v)
fudge, biscotti & chocolate truffles (n)
Shropshire blue, colsten basset stilton, red wine poached pear & biscuits (£3 supplement)

£35

For parties of ten or more please reduce choice to four for each course

(n) contains nuts (v) vegan

an optional gratuity of 12.5% will be added to your bill

please note we cannot guarantee the absence of traces of nuts in any of the above dishes

for allergy or food intolerance information please ask a member of staff