

starters

Wild Mushroom & Truffle Soup **VE NGA**

Truffle oil, wild mushroom, spinach & thyme layered focaccia bread

Salmon Gravadlax **NGA**

Thinly cured salmon, horseradish crème fraîche, dill, lilliput capers, toasted sourdough

Roasted Roots Brûlée **V NGA**

Roasted root vegetables, cream sauce, glazed Camembert, toasted rosemary & garlic focaccia bread

Chicken Liver & Truffle Parfait **NGA**

Brioche toast, festive chutney, truffle oil

mains

All served with buttered tenderstem broccoli & Brussels sprouts, roasted carrots & parsnips

Pan-Roasted Chicken Supreme **NG**

Confit garlic & smoked bacon cream sauce, creamy mash

Beef Fillet Rossini **NGA**

8oz fillet steak, served medium-rare, brioche crouton, chicken liver & truffle parfait, creamy mash, rich brandy jus, buttered spinach

Duo of Duck **NG**

Pan-seared duck breast, served pink, confit duck pie, buttery fondant potato, red wine & balsamic jus

Pan-Seared Stone Bass **NG**

Pressed & roasted baby potatoes, British peas, smoked streaky bacon, white wine & confit garlic cream sauce, caramelised lemon

Roasted Parsnip Nut Loaf **VE NG**

Pressed & roasted baby potatoes, rich roast gravy



desserts

Orange & Passion

Fruit Cheesecake **VEA NG**

Passion fruit purée, clotted cream ice cream

Lemon Meringue Tart **V NG**

Limoncello coulis, clotted cream ice cream

Chocolate Orange Roulade **V**

Clotted cream

Morello Cherry Pavlova **V NG**

Morello cherry compote, whipped vanilla cream, raspberry coulis, freeze-dried raspberries

£5pp deposit. Children 12 and under dine half price.

All prices include VAT. A 10% discretionary service charge will be added to the final bill for tables of 8 or more. All tips are retained by the grateful team.

ASK OUR TEAM HOW WE'RE
celebrating the New Year!