

December Menu

Starters

Creamy cauliflower soup, crispy pearl barley, truffle and parsley oils and a mini tin loaf^(V) £5.75

Brandy and chicken liver pâté with caramelized onion chutney, candied walnuts and toasted brioche^(N) £5.95

Avocado, prawn and fennel salad with a wholemeal mini tin loaf £6.25

Beetroot and red onion tarte tatin with rocket, watercress and orange oil^(VG) £6.25

Salt cod scotch egg with chorizo and red pepper relish £6.50

Jerusalem artichoke blini topped with pear and stilton^(V) £6.35

Mains

Venison with sticky red cabbage, Parma ham, crispy haggis, roast potatoes and a sage and chestnut dressing^(N) £17.95

Pan roasted halibut with parsnip puree, golden sultanas, pancetta and a spring onion and butter verjuice sauce^(GF) £19.95

Traditional roasted Norfolk turkey with gravy and all the seasonal trimmings^(N) £12.50

Lemon and oregano roasted cauliflower steak with tahini and a walnut and caper salsa^{(VG)(N)(GF)} £11.95

Pan roasted duck breast with carrot puree roasted baby root vegetables roast potatoes and a red wine reduction £16.95

Red lentil, sundried tomato and apricot nut roast with all the seasonal trimmings and a vegetable gravy^{(VG)(N)} £10.95

Luxury fish pie with buttery parsley mash, sourdough crumb and a warm tartar sauce £12.95

Apricot and pistachio stuffed pork fillet with a bacon crumb, roasted baby roots, apple sauce and a red wine jus^(N) £13.95

Desserts

Traditional Christmas pudding with brandy butter^(N) £5.75

Spiced pear crumble^(VG) with custard, ice cream or dairy free ice cream £5.95

White chocolate and cranberry bread and butter pudding with custard and caramelized orange £6.25

Stuffed baked apples with spiced mascarpone £5.95

Chocolate and salted caramel tart with Chantilly cream £6.50

Honey panna cotta with Christmas spiced roast figs^(GF) £6.35

A selection of festive ice-creams and sorbets £4.75

A selection of cheese served with chutney and biscuits £7.50 | £10.50

Head Chef: David Arnott

(Gratuities at your discretion)

V - Vegetarian | VG - Vegan | GF - Gluten free | N - Contains nuts | DF - Dairy free