

CHRISTMAS MENU 2018

SNACKS- £4.50 each

Pigs in blankets with honey & wholegrain Mustard

Crispy parsnips with curry sauce

Sloe gin cured salmon with sour cream and dill pickle relish

Scotch egg with brown sauce

2 Courses- £25.00

Starters

3 Courses- £29.50

Roasted wood pigeon with quince, swede and hazelnuts

Castlemead farm chicken & smoked ham hock terrine with pickled winter vegetable & toasted sourdough

Torched mackerel with mussels, cucumber and horseradish

Soup of the day with homemade bread

Salad of beetroot, black garlic, walnut & ewes curd

Seared scallops with celeriac and crispy chicken wings (£4 supp)

Mains

Norfolk black turkey and all the trimmings

Curry butter poached Cornish hake with parsnip, apples and quinoa

Whole roasted plaice with seaweed & brown shrimp butter sauce, sweetheart cabbage & mash

Winter vegetable, confit onion & wild mushroom tart with blue cheese & truffle honey

Fried semolina gnocchi with poached pear, leeks and Colston basset

Haunch of wild venison with turnip & potato terrine, smoked bone marrow & honey roasted shallots (£4supp)

Desserts

Bitter chocolate fondant with Christmas pudding ice-cream

Steamed marmalade pudding with whiskey & Caledonian ice-cream

Sticky toffee pudding with Devonian clotted cream

White chocolate delice with mango bergamot

Selection of locally sourced artisan cheeses with chutney and miller toasts (£4 supp)

Cornflake pannacotta with honeycomb and bananas

May contain traces of nuts. All game may contain traces of shot. Please ask about any allergies you have. All ingredients locally sourced where possible. Please note a discretionary 10% service will be added to your bill. We operate a 'come as a group, pay as a group' policy. A £10pp Deposit is required on Tables of 6 or More.

