

Christmas menu

- V Basket of bread with butter or olive oil, balsamic vinegar £4.00
- V Roasted garlic, hummus and toasted pita bread £7.50

Starters

- Lobster and crab bisque, rouille and croutons £8.00
- N Smoked chicken salad, crispy pancetta, granny smiths, avocado, pecans, honey and mustard dressing £8.00
- N Thai fishcakes, peanut dressing, cucumber salad, sweet chilli sauce £9.00/£17.50
- Seared scallops, crispy lincshire pork belly, caramelised apple sauce £11.00/£21.00
- N Foie gras and chicken liver parfait, hazelnut and raisin toast, red onion chutney £11.00
- V Wild mushroom on grilled sour dough, poached hen egg, truffle oil £9.00
- V N Heritage beetroot salad, marinated artichoke, toasted walnuts, goats cheese curd £8.00

Mains

- Pan roast fillet of hake, saffron curried mussels, baby spinach, tomato £20.00
- Pan fried salmon fillet, crayfish, samphire and saffron risotto £20.00
- Slow braised feather blade of beef, honey roasted parsnips £20.00
- N Peppered loin of highland venison, roasted celeriac, blueberries, toasted hazelnuts £21.00
- English lamb rump, onion puree, baby gems, cherry tomatoes, salsa verde £21.00
- N Roast Norfolk turkey, pork, chestnut and apricot stuffing, cranberry compote, fondant potatoes, roast vegetables £18.00
- V N Mozzarella and basil ravioli, tomato compote, basil pesto £8.50/£16.00
- V Wild mushroom risotto, truffle oil, parmesan crisp £8.50/£16.00

Grills

- Chargrilled scottish fillet steak, field mushroom, tomato and chips £35.00
 - Chargrilled scottish sirloin steak, field mushroom, tomato and chips £27.00
 - Chargrilled scottish rib eye steak, field mushroom, tomato and chips £24.00
 - Dutch calves liver and bacon, grain mustard mash and onion gravy £19.00
- All served with a choice of pepper sauce, garlic butter or béarnaise sauce

Manager:
Trent Williams

Head chef:
Richard Lyndon Pepper

All prices include VAT

An optional 12.5% service charge will be added to your final bill

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V Vegetarian

N May contain nuts

1 December 2017

Side dishes

Mixed or green salad	£5.00/£9.00
Rocket and parmesan salad	£4.00
Plum tomato and red onion salad	£4.00
Individual portions of vegetables – buttered spinach, spring greens, new potatoes, chips, creamed mash, chantenay carrots and peas	£4.00

Desserts

Christmas sticky toffee pudding, brandy sauce, vanilla ice cream	£7.50
N Tia maria and amaretto tiramisu	£7.50
Passion fruit and white chocolate cheesecake, passion fruit sorbet	£7.50
Crème brûlée, prune armagnac compote, shortbread biscuit	£7.50
N Home-made ice cream – (please choose 3 scoops)	£6.50
Home-made sorbet – (please choose 3 scoops)	£6.50

Cheese

Mixed cheese plate - including Brighton Blue, Innes Log and Black Bomber Served with pear, grapes and quince jelly, oat cakes and water biscuits	£9.50
A single portion of a cheese - served as above.	£7.50
Filter coffee or single espresso	£3.00
Cappuccino, latte or double espresso	£3.50
Pot of tea – english breakfast, earl grey, peppermint, camomile or green tea	£3.00
All served with a homemade whisky chocolate truffle	

“Please let a member of staff know if you have any allergies or specific dietary requirements.

**Whilst we will do all we can to accommodate guests with food intolerance and allergies,
we are unable to guarantee that dishes will be completely allergen-free.”**