CHRISTMAS MENU

TO START

Potted Salmon & Crayfish Cocktail 9.95
Citrus crème fraiche - malted brown bread fingers

Twice Baked Cheese Soufflé 6.95
Three cornered leeks - isle of Mull cheddar

Ox Cheek 7.95
24hr slow cooked ox cheeks - celeriac purée - celeriac crisps - chive oil

Fresh Oysters 4.30 each
Freshly shucked - classic mignonette - lemon - tabasco

MAINS

Traditional Turkey 'with all the Trimmings' 21.95
Pigs in blankets - sausage & sage stuffing - roasties
creamy mash - Christmas veg - gravy

Fillet Steak Rossini 36.95
Prime fillet - sourdough croutons - chicken liver pâte
madeira & marrow bone gravy - pomana potatoes

8oz Sirloin* 29.95
or
10oz Ribeye* 33.95
Chargrilled to your preference - marrow bone & parsley canoe
polenta chips - mushrooms - vine tomatoes

Lobster Thermidor 37.95
Fresh half lobster - classic thermidor sauce - pomana potatoes - charred lemon

Wild Mushroom & Artichoke Cannelloni [v] 19.95
Roasted Jerusalem artichoke & wild mushrooms - freshly made pasta
parmesan cream - cavalo nero - artichoke crisps - chive oil

Confit Pork Belly 23.95
Confit pork belly - pig cheek hotpot - roast squash purée
apple & wholegrain mustard jus - side of red cabbage & parsnips

***Choice of sauce** 3.50
Peppercorn - garlic & parmesan sauce - blue cheese

DESSERTS

Christmas Knickerbocker Glory 8.95
Christmas pudding - rum raisin ice cream
winter berry coulis - rum compote
meringue & whipped cream

Caramelised Vanilla Rice Pudding 7.95
Grated nutmeg & cinnamon

Chocolate Mousse 7.95
Raspberry sorbet - white chocolate crumble

Lemon Frangipane 7.95
Almond & lemon frangipane cream
shortcrust pastry - clotted cream ice cream

Sticky Toffee Pudding 6.95
Caramel toffee sauce - cinder toffee crumb
vanilla ice cream

Cheeseboard *to share* 12.95
Apple - grapes - chutney - homemade crackers