



December

Snacks

- Comté gougères 6
Pigs in blankets, honey mustard mayo 7.5
Taramasalata, fennel seed crackers 9

Starters

- Mussels, cider & leek cream sauce, treacle & oat bread 9
Twice baked Lincolnshire poacher cheese souffle, pear chutney (v) 8
Chicken liver parfait, port jelly, slow roasted plum, house brioche 9
Country game terrine, cranberry & red onion chutney, toasted sourdough 9
Mulled wine roasted beetroot, compressed pear, walnut & Stilton salad 8
Cream of celeriac & parsnip soup, truffle Marmite rarebit 8

Mains

- Dunwood farm 50-day aged Ribeye,
triple cooked chips, watercress, ox tongue & shallot salad, pan jus 38
Dunwood farm 28-day aged 8oz Sirloin,
triple cooked chips, watercress, ox tongue & shallot salad, pan jus 33
Sprinks farm pork chop,
braised shoulder bon-bon, buttered sprouts, bacon & Camembert dauphinoise 29
Baked whole plaice, crispy potatoes, samphire & brown shrimp butter dressing 27
Confit duck leg, braised puy lentil with Toulouse sausage, buttered kale 25
Poached cod, salmon mousse, parsnip puree, root vegetable fricassee 25
Celeriac, apple & Comté tart, braised chicory and walnut salad (v) 18
Turkey, leek & cranberry suet pie, buttery mash, cavolo-nero 21

Sides 4

- Shredded Brussel sprouts, diced bacon / Marmalade and caraway carrots
Mash, crispy onions and chives / Triple cooked chips / Skin on fries
Dressed mixed leaves / Green peppercorn sauce

Please advise us of any allergies in advance.

A discretionary 10% service charge is included in the final bill & is shared between the whole team