



SPECIALS MENU

served from 17th December

STARTERS

Soup of the Day - £6

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Pumpkin ravioli, whipped goats cheese, sage, butter - £8

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Whole baked camembert, truffle oil, garlic, rosemary, sourdough - £10

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Sashimi tuna, sesame seed, Asian vinaigrette, kimchi carrot salad - £9

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Spiced duck bon bon, plum hoisin sauce - £8

MAINS

Ray wing, chicken butter & leek sauce, winter veg - £16

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Bubble & Cheek - Braised Ox cheek, bubble and squeak, spiced carrot, red wine sauce - £15

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Wild mushroom gnocchi, pickled mushrooms, truffle oil, black garlic, parmesan - £13

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Risotto, whipped goats cheese, pickled beetroot, walnut, rocket - £13

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Confit pork belly, toffee crab apple, wholegrain mustard mash, savoy cabbage, black pudding, bacon - £16

DESSERTS

Chocolate fondant, honeycomb ice cream - £7

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Lemon meringue, mille feuille, lemon sorbet - £7

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Tart fine, vanilla ice cream - £7

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Cheese board, biscuits, grapes - £8