

Three courses, £28½

Glass of English sparkling wine on arrival

Amuse Bouche

..... MAINS

Turkey ballotine stuffed with confit duck & guinea fowl, dripping roast potatoes, cranberry stuffing, pumpkin puree, brussel sprout leaves, smoked bacon & red wine jus ●●

Squash, pumpkin, chestnut & pearl barley pie, roast potatoes, pumpkin puree, brussel sprout leaves & wild mushroom sauce ●●

Treacle glazed beef short rib, horseradish suet dumpling, pickled red cabbage & roasted garlic bulb ●●

Stuffed guinea fowl leg, smoked bacon, puy lentils, croquette, quail scotch egg, kale & red wine jus ●

Hay smoked lamb rump, braised belly, herb crusted sweetbread, artichoke chips, celeriac puree, mangetout, sugarsnaps & silverskin onions ●●

Maple smoked trout fillet, crushed new potatoes, spring onion, peas, rocket & baby gem ●

Palette Cleanser

..... DESSERTS

Christmas bread & butter pudding, brandy sauce, vanilla ice cream ●

3 English farmhouse cheeses ●

White chocolate fondant, raspberries ●

Spiced pumpkin soufflé, toasted cobnut praline, poached rhubarb, vanilla cream ●

Apple & salted caramel crumble tart & Devonshire clotted cream ●●

● Gluten free ● Gluten free option ● Dairy free ● Dairy free option ● Vegetarian ● Vegan option
Whether it be bread, stock, chutney or butter, everything on our menu is homemade in our kitchen