



## DINNER MENU

Homemade Bread & Flavoured Butter

### -STARTERS-

#### **Guinea Fowl**

Terrine, Chicory Jam, Honey, Parsnip, Pear £13

#### **Celeriac (v) (vg)**

Salt Baked Celeriac Veloute, Granny Smith, Walnut £11

#### **Salmon**

Beetroot Cured Salmon, Quail Egg, Horseradish, Dill £13

#### **Venison**

Carpaccio, Cranberry, Hen Of The Woods, Parmesan £14

#### **Parfait**

Whipped Chicken Liver Parfait, Apple and Date Chutney,  
Fig, Toasted Brioche £13

#### **Beetroot (v) (vg)**

Salt Baked Ruby Beetroot, Goats Curd, Crispy Shallot,  
Sherry Vinegar and Pomegranate £12

### -MAINS-

#### **Turkey**

Poached & Roasted Turkey, Stuffing, Potato Fondant, Red Cabbage, Sprouts & Bacon £32

#### **Cod**

Clam Chowder, Smoked Pork Belly, Sweetcorn Crisp £31

#### **Jerusalem Artichoke (v)(vg)**

Pearl Barley Risotto, Shemiji Mushroom, Chestnut, Spenwood £28

#### **Beef**

Fillet, Braised Rib Croquette, Baby Carrot, Cavolo Nero £33

#### **Halibut**

Roast Fillet, Mussel and Dill Veloute, Baby Fennel, Leek £32

#### **Pork**

Stuffed and Rolled Belly, Charred Cauliflower, Apple,  
Puffed Crackling £32

#### **Hen of the Woods (v)(vg)**

Roast Mushroom, Black Garlic Miso Puree, Hispi Cabbage,  
Truffle Vierge Dressing £28

### -SIDES-

Roast New Potatoes, Sage Butter (v) £6

Braised Red Cabbage (v)(vg) £6

Sprouts, Shallots and Bacon £6

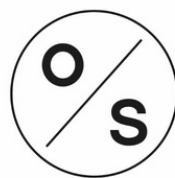
Bitter Leaf Salad, Orange Dressing (v)(vg) £6

Fries (v)(vg) £6

Pigs in Blankets, Honey Mustard £9

(v) vegetarian, (vg) dish can be adapted to be vegan. Please ask server.

Some of our dishes may contain allergens. If you have any questions or would like to know more about the specific ingredients in any of our dishes, please ask a member of staff. A 12.5% service charge is applied as standard to all bills.



## **-PUDDING-**

**Old Stocks Christmas Pudding**  
Plum Chutney & Vanilla Custard (v)  
£12

**Chocolate (v)**  
Mousse, Clementines, Blossom Honey Honeycomb  
£12

**Apple Crumble (v) (vg)**  
Spiced Apple, Granola, Mulled Wine Sorbet  
£11

**Toffee and Banana (v)**  
Sticky Toffee Cake, Caramelised Banana, Mascarpone,  
White Chocolate  
£12

**Cheese**  
Selection of British Cheeses, Poached Quince, Fresh  
Honeycomb, Crackers  
£13

### **Pudding Wine** 75ml

St Stephans Crown Tokaji Aszu 2019  
£8  
Châteaux Petit Verdrines Sauternes 2017  
£10.5  
L'Ancienne Cure Monbazillac 2021  
£10

### **Port** 75ml

Quinta de la Rosa LBV  
£9  
Quinta de la Rosa Extra Dry White 50ml  
£6  
Quinta de la Rosa Tawny 10 Year  
£13

### **Single Malt, Cognac & Armagnac** 25ml

Oban 14 Year  
£11  
Bowmore 12 Year  
£6  
Glenkinchie 12 Year  
£7  
Cotswolds Single Malt  
£6.5  
Grand Armagnac Janneau XO  
£10  
Courvoisier V.S Cognac  
£4.25  
Hennessy X.O Cognac  
£22  
Boulard Calvados  
£5

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