



December Set Menu

2-Courses £40

3-Courses £50



Freshly Baked Bread & Condiment

Starters

Cured Trout, Wasabi Cream, Pain d'Epices Croutons, Caper Berries

or

Arthur Alsop's Truffled Brie Croquette, Spiced Apricot Chutney

Mains

Confit Duck Leg, Parsnip & Potato Rosti, Bread Sauce, Cranberry Jus

or

Smoked Haddock & Prawn "Kedgeree", Sprout Tops, Curried Fish Velouté

Triple Cooked Chips +£6.50 / Chive-Buttered Greens + £5.50 /

Confit Morghew New Potatoes +£7.00

Desserts

Baileys Pastry Cream Choux, Smoked Chocolate Sauce, Crystallized Almonds

or

Spiced Apple & Oat Crumble, Xmas Pudding Clotted Cream, Orange Custard



Petits Fours

Please note there is a discretionary service charge of 10% that will be included on your bill.

Food allergies and intolerances: before ordering please speak to a member of staff who will be more than happy to advise