



STARTERS

Game terrine en crouete, watercress emulsion, pickled heritage carrot

Pan fried King Scallops, cauliflower, apple, fresh black pudding

Butternut squash parfait, pickled mushrooms, tapioca crisps (v)

Jerusalem artichoke soup, goat's cheese tortellini, artichoke crisps, sage oil

Baked roscoff onion filled with oxtail ragu, smoked Lincolnshire Poacher, pine nut and bone marrow crumb

MAINS

Aged beef fillet, potato fondant, braised endive, piccolo parsnips

Partridge crown, honey-roasted Jerusalem artichoke, smoked pear and hazelnut, game chips, madeira jus

Pan-fried turbot fillet, saffron-poached potato, steamed razor clam, Champagne sauce

Chestnut gnocchi, mushroom ragu, wild roquette, aged parmesan, fresh truffle. (vo)

DESSERTS

Raspberry and whisky cheesecake, raspberry sorbet, marmalade granola

Warm chocolate truffle tart, parsnip toffee, parsnip ice cream, coffee anglaise

Honey and rum roasted pineapple, tipsy cake, coconut sorbet (vo)

Selection of local cheeses for the table, membrillo, chutney, iced grapes

NEW YEARS EVE MENU -

£88

Nibbles

- Tempura gherkins, sweet chilli aioli 4
- Warm ham hock and cranberry croquettes, rarebit sauce 4
- Crispy squid, black pudding aioli 5
- Olives 3
- Bread board, whipped butter, olive oil and 12yr balsamic 4

Sides

- Roasted root vegetables, maple and cumin 4
- Wilted sprout tops, blue cheese and walnut crumb 4
- "Posh chips", parmesan, truffle oil, béarnaise sauce 5
- New potatoes roasted with rosemary, garlic and sea salt 4
- Triple cooked chips 3
- Charred broccoli, romesco sauce, toasted almonds 4