



Starters

Pan Fried Pigeon Breasts *burnt onion purée, port reduction, salsify crisps (available gf)* 10

✓ Mushroom Scallops with Truffle and Thyme Velouté 10

Pan Seared Scallops *lobster foam, and dill oil (gf)* 15

Main Courses

Butter Roasted Turkey Breast

*duck fat roast potatoes, parsnip purée, carrots, sprouts with pancetta and chestnuts,
Block piggie in blanket and a rich jus (available gf)* 22

Venison Loin

chestnut purée, pickled blackberries, potato terrine, cavolo nero, jus 28

✓ Soy and Miso Roasted Celeriac

parsnip purée, roast potatoes, carrots, sprouts with chestnuts and a vegetarian jus (gf) 20

Desserts

Figgy Pudding

crème Anglaise 8

Selection of Christmas Ganache

mulled wine ice cream 10

Affogato

*vanilla ice cream that you drown with a shot of hot espresso and Wild Spirits of Kent Sloe Gin liqueur
with a ginger biscuit crumb (available gf)* 10

The Festive Cheeseboard

*Black Bomber, Colston Bassett Stilton, Vintage Red Leicester & Wensleydale with cranberries
served with crackers, grapes and spiced plum chutney (available gf)* 12

Christmas specials can be chosen alongside our other menus - mix & match