

DINNER MENU

v vegetarian
v_g vegan
g_f gluten-free
g_{f,o} gluten-free optional

STARTERS £7

- **duck liver pâté**
with orange and brandy, served with a
v_g spiced red onion jam and sourdough toast
g_{f,o}

- **breaded goats cheese**
v deep-fried and served on a pea shoot
salad with a fig relish

- **butternut squash soup**
v_g with a drizzle of chilli oil, served
g_{f,o} with sourdough toast

MAINS £18

- **turkey roulade**
with fondant potatoes, brussel sprouts,
braised red cabbage, a yorkshire pudding
and gravy
- **pan-fried salmon**
served on a bed of creamed leeks, with
mashed potato and a dijon + tarragon
g_f cream sauce

- **beetroot wellington**
v_g with fondant potatoes, brussel sprouts,
g_{f,o} braised red cabbage, sage + onion
stuffing and gravy

- **venison bangers + mash**
venison and red wine sausage, served
with mash and braised red cabbage, with
a mushroom sauce

- **wild mushroom + leek croquette**
v_g golden-brown, deep-fried mashed potato,
served with pearl barley and sautéed
savoy cabbage

SIDES £5

- pigs in blankets
- chips + gravy v_g g_f
- yorkies + stuffing

PUDS £7

- **christmas sponge**
v a lighter take on a traditional cake:
soaked in mulled wine, with a vanilla
frosting

- **apple + rhubarb crumble**
v_g stewed winter fruit with festive spice,
g_{f,o} topped with a buttery crumble and served
with a plant-based vanilla custard

- **chocolate and orange cake**
v sweet, sticky orange sponge with a
g_{f,o} layer of dark chocolate and a scoop of
chantilly cream

