



CHRISTMAS MENU

2 courses £29 / 3 courses £35

STARTERS

Tempura aubergine, romesco sauce, green goddess dressing, pickled mushrooms (GFO/DFO/VGO)

Vodka cured trout, avocado and lime purée, kimchi, croutons (DFO/GGO)

Ox cheek croquette, pickled stone fruit, roasted garlic aioli, gremolata (GFO/DFO)

MAIN DISHES

Black garlic gnocchi salt baked golden beetroot, beetroot purée, ewes curds, pickled walnut salsa, crispy kale. (AGO/DFO/GFO)

Pan fried stone bass, ratte potatoes, salsa Rossa, crispy fried mussels, samphire, cafe de Paris butter (GFO/DFO)

Venison and ale stew, cavolo nero, beef fat roasted root vegetables, pickled blackberries, Parmesan pastry (DFO/GFO)

DESSERTS

Sticky date and ginger cake, spiced date caramel, apple crème fraiche (GFO/DFO/VGO)

Bourbon, maple, cherry cranachan (GFO/DFO/VGO)

Raspberry and white chocolate arctic roll

