

CHRISTMAS MENU

Three courses £29.95

STARTERS

Celeriac, Wensleydale Blue and spiced apple soup *v*/gf**

Chalk Stream smoked trout pickled radish and shallots *gf**

Roasted beetroot and Wobbly Bottom goat's cheese salad

Lovage pesto, hazelnut and slow-braised red onion *v*/gf/nuts*

Potted free-range chicken liver pâté

Highland venison croquettes sweet pickled carrot

MAINS

Woodland-reared pork loin off the grill *gf*

Thyme, garlic and rosemary marinade, mash and salsa verde

Loch Duart salmon root vegetable and potato cake *gf*

Chickpea and spiced tomato hotpot cucumber and mint yoghurt *v*/gf**

MSC cod sautéed winter vegetables, baby spinach and beurre blanc *gf*

Vegetarian moussaka aubergine, garlic and slow-roast tomatoes *v*

Rhug Estate organic sirloin steak (8oz) house chips (£6 supplement)

Dry-aged for 35 days to ensure tenderness and full flavour *gf**

PUDDINGS

Honey and thyme pudding caramel sauce and country cream ice cream *v*

Single origin dark chocolate mousse honeycomb crumb *v/gf*

Poached pear pear puree and creamed goat's cheese *v*/gf**

Black cherry and kirsch tiramisu *v*

British and Irish farmhouse cheeses

Nordic crispbread, tomato and chilli jam *v/gf**

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**THE GOOD
FOOD GUIDE**
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SET MENU 12 – 7pm daily (up to 6 diners)

Two courses £14.50, Three courses £17.50

STARTERS

Celeriac, Wensleydale Blue and spiced apple soup *v*/gf**

South Coast devilled sprats

Lemon and fine herb mayonnaise

Potted free-range chicken liver pâté

MAINS

House fishcake baby spinach, caper and parsley butter sauce

Vegetarian moussaka

Aubergine, garlic and slow-roast tomatoes *v*

Steak frites (6oz) (£2 supplement)

Onget, a classic bistro steak packed with flavour, best cooked medium-rare *gf**

Add Béarnaise sauce *v/gf** or

Mushroom, pancetta and rosemary sauce *gf*

£2.20

PUDDINGS

Honey and thyme pudding caramel sauce and country cream ice cream *v*

Lemon and ginger meringue posset *v/gf**

Grand Marnier crème brûlée *v/gf*

v vegetarian *v** vegetarian that may be prepared vegan *nuts* contains nuts *gf* gluten-free

*gf** may be prepared without flour, bread, chips or biscuit – **please ask for our allergen menu.**

We list only the main ingredients in our dishes so please tell us if you have any dietary restrictions.

We cannot guarantee that any menu item is completely allergen-free. (December 2018)

A discretionary
12.5% gratuity will
be added to your bill.
100% of all gratuities
go to our staff.