

Saturday Dinner 27th December

2 course £34 3 course £38

Winter Martini Warners Christmas cake gin, Cointreau, damson gin, prosecco

11

Dark Star winter berry spiced gin, Campari, sweet vermouth, Frangelico, chocolate bitters

11

Starters

Seared king scallops carrot & maple puree, samphire *£6 supplement

Yellowfin tuna sashimi daikon, pink ginger, soy sauce, wasabi

Crotin goats cheese fig, pine nut, pear

Duck liver pate cranberry sauce, toast

Spiced parsnip soup honey & apple, bread

Pickled baby vegetables herb yoghurt, dukkha

Hereford beef, juniper & pistachio terrine mustard, toast

Norwegian langoustines & Scottish smoked salmon cream cheese, lemon, aioli *last two

*£6 supplement

Mains (include a side dish)

Braised venison & dauphinoise galette wild mushroom, spinach, red wine sauce

Mediterranean Seabass mixed greens, chorizo, tomato salsa, herb crumb

Scottish Halibut pomme anna, courgette, brown shrimp & tomato butter *£6 supplement

Braised feather blade of Hereford beef mash, parsnip, pan jus *last one

Suffolk Blythburgh pork shoulder apple & chilli, green beans, cider sauce

Broccoli, cauliflower & stilton pie carrot, leeks, redcurrant sauce

Wild mushroom & spinach risotto poached hen's egg, parmesan

Hereford Beef 10oz hanger steak prized for its flavour, the cut the butcher would keep for herself. We recommend medium rare. Chimichurri, lamb's lettuce

Hereford Beef 12oz sirloin steak mushrooms, tomato, onion, peppercorn sauce *£6 supplement

West Country dry-aged T-bone steak garlic butter tenderstem broccoli *£10 supplement

Approximate weight 560g

Add garlic king prawns to your steak £7

Burgers (hand-cut chips, house-baked brioche bun, coleslaw)

Plant Based Burger pickles, lettuce, tomato, mature cheddar, garlic mayo

Cheese Burger home-cured bacon, pickles, lettuce, tomato, mature cheddar, burger sauce

Hereford beef steak mince patty, a blend of 80% chuck and 20% rib

Double up your burger £4, add a fried egg £2

Side Dishes

Hand-cut chips, Maldon Sea Salt

Mac & Cheese

New potatoes, mint butter

Tangzhong dinner rolls, tomato butter & oil

Rocket, parmesan, capers, sun blush tomatoes

Creamed brussel sprouts & chestnuts

Maple-roasted parsnips

Tomato, red onion, basil & balsamic

5

Puddings

Sticky toffee pudding toffee sauce, vanilla ice cream

Dark chocolate torte cherry compote, Biscoff & almond crumb

Lemon posset Chantilly

Affogato; 2 scoops of vanilla & espresso

Lou's Tiramisu

Vanilla Basque cheesecake orange marmalade

Kirsch mixed fruit trifle Chantilly

Cheese board chutney, plum loaf, crackers, celery & grapes *£6 supplement

Alsop & Walker Sussex Blue, Woodside Red, Lord London

Little Pudding Tea or coffee with a small serving of either

Damson fool, ginger crumb / Dark chocolate mousse, salted caramel / Lemon meringue tart

All the little puddings the 3 small puddings above *£6 supplement

If you require any help with allergens, dietary needs or preferences please ask a member of the team and we will do our best to accommodate your needs. Most vegetarian dishes can be made vegan. 10% Service is added to all tables of 6+ guests. All discretionary service charges are optional. Tips & service are shared equally amongst the whole team. Thank you.