

**mulled wine 9.00**  
cointreau, armagnac,  
crème de cassis, sloe gin,  
orange & spices

**glass of  
champagne 14.95**  
andre clouet,  
grand cru, bouzy

served 12 noon to 10pm daily

beetroot & dill soup, soured cream & caviar 9.00

seared king scallops, butternut squash purée & crispy sage 15.50

prawn & avocado cocktail 11.50

salad of bitter leaves, sheep's curd, pickled quince & walnuts 8.50

cornish crab mayonnaise, clementine, fennel & watercress 14.50

twice baked goat's cheese & thyme soufflé 9.50

foie gras & roast duck terrine, bramley apple jelly 14.00

house cured severn & wye salmon, celeriac remoulade 12.00

---

fallow deer loin, sprout tops, swede & celeriac gratin, madeira sauce 28.00

pot roast red cabbage, apple salad & cashew butter 17.00

rabbit, ham & tarragon pie, roasted chicory & carrots 21.00

smoked haddock & salmon fishcakes, tartare sauce & spinach 19.50

jerusalem artichoke, lemon & celery risotto 19.00

fillet of cod, parsley creamed potatoes, steamed mussels & bacon 23.00

crisp belly of pork, cider sauce, salsify, kale & girolles 24.00

45 day matured ribeye, hand cut chips, green salad & bone marrow butter 35.00

seafood salad; hot smoked salmon, greenland prawns, white crab & langoustine 22.50

### **all sides 4.50**

hand cut chips

cavolo nero, lemon & olive oil

creamed potatoes

swede & celeriac gratin

winter leaf salad

sprouts, chestnuts & bacon

**'our chefs will make every effort to accommodate any special requests'**