

# menu

## 3 COURSE CHRISTMAS MENU £36.95 PER PERSON

### to start

48-hour sourdough bread for the table **gf\***

**scottish smoked salmon gf\***  
horseradish butter & caper berries

**chicken liver parfait gf\***  
cranberry chutney & watercress

**beetroot tartare v/gf\***  
whipped goats' cheese, walnut & apple

**caramelised parsnip velouté ve/gf\***  
crispy kale & roasted hazelnuts

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### desserts

**christmas pudding ve/gf**  
brandy & sultana pudding, vanilla oat cream & cranberry compote

**chocolate orange torte v**  
vanilla crème fraiche & candied orange

**sticky toffee pudding v/gf**  
salted caramel toffee sauce & vanilla bean ice cream

**sorbets ve/gf**  
sicilian lemon, blood orange & raspberry

**artisan cheese & crackers v/gf\***  
yorkshire blue, somerset brie, coastal cheddar, spiced chutney & crackers

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### mains

**roast english turkey & trimmings**  
rosemary roast potatoes, pig in blanket, braised red cabbage, glazed vegetables & red wine gravy

**chestnut roast & trimmings ve/gf**  
rosemary roast potatoes, braised red cabbage, glazed vegetables & red wine gravy

**grilled seabass gf**  
saffron bisque, cornish mussels, chantenay carrots, & buttered greens

**launceston lamb rump gf**  
parsnip puree, buttered greens, braised red cabbage & rosemary jus

**dry-aged 8oz rib-eye steak gf**  
£7 supplement  
char-grilled rib-eye steak served with skin on fries, watercress & bearnaise sauce

**bearnaise burger gf\***  
vegan alternative option available  
aged beef patty, west country cheddar, pulled peppercorn brisket, tomato chutney, bearnaise sauce, crispy onions, pickles served with skin on fries

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**trimmings for everyone**  
£5 pp supplement  
rosemary roast potatoes, glazed carrots, braised red cabbage, pigs in blankets & red wine gravy

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Add a little sparkle - £15 per person

a glass of prosecco, sharing style amuse bouche, mini mince pie & salted caramel chocolate truffle

# festive bites

12 BITES  
£25 PER PERSON

## plant & dairy

black truffle & wild mushroom arancini **ve**

brie croquettes & cranberry **v**

beetroot & goats cheese croustade **v**

## meat

mini mature cheddar cheeseburger

chicken liver parfait on brioche croute

## festive skewer

roast turkey, pig in blanket, cranberry & brussel sprout

## fish

smoked scottish salmon blini

chip shop cod & tartare sauce **gf**

prawn cocktail lettuce cups

## sweet

mini butter & brandy mince pies **v**

cranberry & clementine pavlova **v/gf**

dark chocolate brownie **ve/gf**

v = vegetarian

v\* = vegetarian option available

ve = vegan

ve\* = vegan option available

gf = gluten free

gf\* = gluten free option available

please always inform your server of any allergies or intolerances before placing your order. not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens.

**dear  
grace**  
COCKTAILS &  
SMALL PLATES