

CHRISTMAS MENU

Available as a 3-course lunch and dinner

To Start

Duck & Green Peppercorn Terrine, Onion Jam & Pickles

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House Cured Sea Trout, Horseradish Cream & Caramelised Beetroot

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Baked Goats Cheese Bruschetta, Butternut Squash & Crispy Chestnuts

Main course

Roasted Haunch of Scottish Venison, Ruby Port Jus

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Fillet of Hake, Beurre Blanc & Capers

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Vegetarian Option Available on Request

Served with

Dauphinoise Potatoes, Pickled Red Cabbage & Brussel Tops

Dessert

Christmassy Apple & Quince Crumble

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Cheese Board

£35pp

A discretionary 12.5% service charge will be added to your final bill.

All bookings require pre-payment and a pre-order at least one week in advance of the booking.

Deposit non-refundable if cancelled within 7 days of the booking.

For a minimum of 6 people, large group bookings may require a minimum spend.