

Set Menu for December Bookings of 8 or More

*If your party would prefer a set menu to the a la carte, please pre-order from this menu. If you would like Christmas crackers including just let us know!*

*Sparkling Sicilian Organic Grillo £8 125ml*

*Wild Fox Gin – The Holly & The Ivy & Tonic £7.20*

*Mulled Wine £7*

Game Terrine, pickled blackberries

Celeriac soup, hazelnut, sage, birch syrup (v)

Black pudding scotch egg, English mustard mayo

Smoked salmon, pickled beets, dill crème fraiche

Pumpkin, walnut milk, tomato, sheep's cheese(v)

Goosnargh chicken breast, haggis, mashed potato, creamy malt whisky & grain mustard sauce

Slow cooked duck legs, walnut mashed potato, mulled figs, port sauce

Cod fillet, mussels, wild mushrooms, tarragon butter & baked potatoes

Artichoke, braised beans & lentils, tomatoes & green sauce (v)

*Hispi Cabbage, hazelnuts, mustard vinaigrette £5*

*Mashed potato £4*

*Chips £4*

Sticky toffee pudding & vanilla ice cream

Mulled pear, ginger, walnuts, mince pie ice cream

Apricot & prune bread & butter pudding, malt whisky ice cream

Chocolate delice, hazelnut praline, toasted hazelnuts & caramel ice cream

Cheese & Biscuits

2 courses £28.00

3 courses £35.00