

eat

(festive menu) TWO COURSES FOR £20 PER PERSON

Soup of the Day

Served with warm, crusty sourdough from Sojas Bakery.

available with gluten free bread (V)

Truffle and Parmesan Croquette

Panko-crusted croquettes with truffle, parmesan, black garlic emulsion, topped with a crispy parmesan shard.

(VG) (E) (GF)

Homegrown Turkey Sandwich

Pulled turkey, brie, sage and onion stuffing, cranberry in a soft sub roll glazed with sage butter, housemade gravy dip available with gluten free bread (GF)

Crispy Duck Salad

Crispy duck, rocket, watercress, maple-roasted plums, cucumber ribbons, spring onion, beansprouts and hoisin dressing.

Switch to crispy tofu (V) (GF)

'Pigs in Blankets'

Donald Butcher's sausages wrapped in streaky bacon, with cranberry glaze and house-made gravynaise.

Ham Hock Terrine

Ham hock terrine with pickled carrots, toffee apple chutney, and crostinis.

available with gluten free bread (GF)

Golden Seabass Fillet + £2.00 supplement

Pan-fried seabass with roast fennel, crushed potatoes, and sundried tomato pesto.

Homegrown Grazing Board

Cured meats, cheeses, ham hock terrine, fresh fruit, chutney, and toasted sourdough.

available with gluten free bread (GF)

Gnocchi

Pan-fried gnocchi with mushrooms, spinach, sage butter and chestnuts. (V)

Allergies & Ingredients

All of our food is made to order using the best locally sourced ingredients

Please let your server know if you have any specific dietary requirements or allergies.

(D) DAIRY

(E) CONTAINS EGG

(GF) GLUTEN FREE

(N) CONTAINS NUTS

(SF) SHELLFISH

(SE) SESAME

(V) VEGAN

(VG) VEGETARIAN