

# DINNER MENU

2-courses £65.00

3-courses £80.00

## SNACKS

OUR BREAD  
*Hendo's butter*

## To Start...

POTATO RISOTTO  
*Jerusalem artichoke, beer braised onions &  
rapeseed mayonnaise*

PARTRIDGE  
roast cauliflower puree & yesterdays bread  
glaze leg

GIN CURED TROUT  
cucumber, dill mayo, radish, yoghurt

OX TAIL RAVIOLI  
beef consommé, celeriac salad, infused beef fat

## To Follow...

COD LOIN  
mussels, fondant potato,  
velouté

RABBIT SADDLE  
prune farce, baby carrot and turnip,  
rabbit leg terrine & dukkha hazelnut  
crumb

MUSHROOM PITHIVIER  
pomme puree, red wine jus

VENISON LOIN  
hen of the woods, red cabbage,  
venison pie

## SIDES - £5.00

CABBAGE  
sticky spiced braised red cabbage

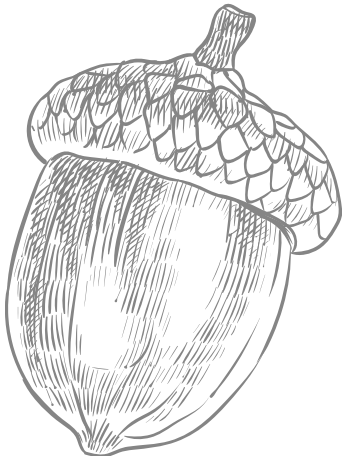
PARSNIPS  
*honey roast baby piccolo parsnips*

## To Finish...

TRIFLE  
pistachio and cherry

CHOCOLATE ORANGE  
dark chocolate & orange sorbet

CHRISTMAS PUDDING SOUFFLE  
clotted cream ice cream, advocaat custard



PLEASE MAKE OUR TEAM AWARE OF ANY DIETARY  
REQUIREMENTS OR ALLERGIES

PLEASE NOTE A DISCRETIONARY 12.5% SERVICE CHARGE  
IS ADDED TO ALL FOOD & DRINK