

A LA CARTE MENU
Available
Lunch - 30th/31st December
Dinner - 29th/30th December & 1st/2nd January

Includes our bread & Hendo's butter

SNACKS

GORDAL OLIVES - £5.00
PEAK DISTRICT HONEY ROASTED CASHEWS - £4.00
SIGNATURE CHEESE TARTS (2) - £4.50

MAINS

SCOTTISH VENISON - £40.00
blackberry, potato terrine, parsnip &
juniper

ISLE OF GIGHA HALIBUT £32.00
pommes puree, bacon chowder & spinach

CUMBRIAN LAMB RUMP - £32.00
slow cooked shoulder, salt baked swede &
potato fondant

FERMENTED BARLEY RISOTTO - £24.00
Winter squash, truffle & Old Winchester

SIDES

£5 each

Chive mash & crispy chicken skin

Parmesan Fries

*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*

STARTERS

HIGHLAND WAGYU TARTARE - £15.00
pickled beetroot, aged parmesan & BBQ
emulsion

CONFIT LOCH DUART SALMON £14.00
Hand & Flowers curry sauce & pickled
cucumber

CELERIAC GLAZED IN APPLE CARAMEL -
£13:50
nasturtium pesto, brown butter
hollandaise
& savoury granola

CHEESE

RAFTERS CHEESEBOARD - £20.00
Miller's Damsel crackers, seasonal chutney &
quince

DESSERTS

BULLION CHOCOLATE MOUSSE £14.00
chocolate sable, mandarin & pine

BAKED CARAMEL TART £12.00
apple sorbet, Calvados apples

WHITE CHOCOLATE CREMEUX - £12.00
passionfruit, rum & pineapple