



Camembert, chutney & sourdough 16 | Olives 6 | Brie & cranberry croquetas 8 |
Tiger prawns 9 | Breads, oils, butters 11 | Glazed pigs 7

Cauliflower soup, walnut ketchup, burnt onion powder, pickled shemji mushrooms 9

Caramelised shallot risotto, black garlic, chives, pickled shallots 11

Grilled mackerel, beetroot carpaccio, orange, horseradish, buttermilk 12

Braised venison, crumpet, Lincolnshire poacher rarebit, herb crumb, pickled shallots 12

Pastrami cured salmon, mustard creme fraiche, dill pickles, pickled mustard seeds, rye
bread 12

Pork and black pudding terrine, Waldorf salad, roasted apple puree, sourdough 11

Harker's turkey breast, stuffed with clementine and sausage meat wrapped in smoked
bacon, duck fat fondant, sautéed brussels & chestnuts, glazed parsnips, pig in blanket,
white wine and cranberry jus 25

Braised blade, pomme puree, horseradish, glazed carrot, parsnip puree, kale, beef fat
crumb, jus 28

Sirloin, stout braised onion, beef fat crumb, wild mushrooms, roasted tomato 32

Glazed bacon chop, cinnamon pineapple, egg, triple cooked chips, watercress 19

Burger, bacon jam, brie, cranberry ketchup, skin on fries 19

Fish and chips 19

Rolled porchetta, creamed potato, roasted silverskin onions, sautéed chard, cider jus 26

Mushroom wellington, fondant potato, sautéed brussels & chestnuts, jus 19

Pan fried sea bass, pomme anna, cauliflower puree, wild mushrooms, samphire, mussels,
chicken butter sauce 30

Gnocchi, roasted jerusalem artichoke, black garlic, celeriac veloute, hazelnut crumb 19

Side

Triple cooked chips 6 | Skin on fries 5 | Garden salad 5 | Seasonal vegetables 6
Beer battered onion rings 6 | Truffle & parmesan fries 7 | Buttered mash 7

PLEASE ADVISE A MEMBER OF THE TEAM OF ANY ALLERGIES OR DIETARY REQUIREMENTS.

Christmas sticky toffee pudding, brandy toffee sauce, vanilla ice cream 9

Frangipane tart, mincemeat, stem ginger ice cream 9

Black Forest choux bun, dark chocolate cremeux, morello cherry sorbet, Chantilly cream, cherry compote 9

Passionfruit and clementine trifle, passionfruit curd, orange jelly, vanilla sponge, dark chocolate, almonds 9

Selection of ice creams (3 scoops) 7
(vanilla, chocolate, strawberry, caramel honeycomb,
Salted caramel, mint choc chip, red cherry swirl)

Affogato al Caffè 5
A scoop of vanilla ice cream, 'drowned' with a shot of hot espresso

A selection of British, artisan cheeses
Any three or All five, 13 / 18

Blue Murder, a soft, creamy blue cheese from the Scottish Highlands, known for its bold, intense flavour and unique characteristics.

Ashcombe, a smooth, award-winning cheese inspired by Morbier, with its iconic line of wood ash. Perfectly creamy and full of rich balanced flavour.

Driftwood, a soft, creamy, ash covered goats' cheese with a deliciously citrusy taste.

Baron Bigod, a full flavoured soft brie-style cheese with a nutty, mushroom flavoured rind. Made in Suffolk.

Charcoal cheddar, a deliciously creamy mature cheddar blended with real charcoal, offering a truly unique taste which is distinctive yet never overpowering.

Dessert wine
Californian Essensia orange Muscat, 2019, 75ml glass 8.3, The bottle 33

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