



# FESTIVE MENU

2 COURSES £20

3 COURSES £25

## STARTERS

### HAGGIS SCOTCH EGG

HAGGIS SCOTCH EGG, CARAMELISED SWEDE  
PUREE & CELERIAC REMOULADE

7

### MUSHROOM PATÉ

TARRAGON OIL, PICKLED CRANBERRIES & TOAST

7

### PICKED CRAB SALAD

CRAB MEAT, PICKLED APPLE,  
SPICED MAYO & BRIOCHE

9

### HAM HOCK TERRINE

HAM PRESS, PINEAPPLE SALSA, QUAIL EGG,  
SALT & VINEGAR POTATO STRAWS

8

### BEETROOT CARPACCIO

BEETROOT TEXTURES, SUNBLUSHED TOMATO,  
WALNUT & VEGAN FETA MOUSSE

7

### BAKED CAMEMBERT

SMOKED TOMATO CHUTNEY & FOCACCIA

8

### SALMON TERRINE

SMOKED SALMON, DILL & CHIVE MOUSSE,  
PICKLED FENNEL & MALTED BREAD

9

### CHICKEN LIVER PATÉ

ONION MARMALADE & BRIOCHE TOAST

8

## MAIN COURSES

### BEETROOT & FIG TART

BALSAMIC SHALLOTS, MASH & RED WINE  
SAUCE

15

### ROAST TURKEY

PIGS IN BLANKETS,  
MASH & SEASONAL VEG

16

### COD LOIN

ROASTED KHOLARABI, SPINACH PUREE &  
PARMESAN CRUMB

18

### STEAK BURGER

WITH A SAUSAGE PATTY, MAPLE BACON &  
MELTED BRIE & FRIES

15

### VENISON

WITH FONDANT POTATO, ROAST PARSNIP,  
CELERIAC REMOULADE, PICKLED  
BLACKBERRIES & A RICH JUS

\*25\*

EXCLUDED FROM SET MENU

### ROOT VEGETABLE TERRINE

MASH, TENDERSTEM,  
SPINACH & CELERIAC PUREE

14

### BUTTERNUT SQUASH RAVIOLI

ROAST SQUASH, SQUASH AND SAGE SAUCE  
AND CRISPY SAGE

15

### BEEF & BLUE CHEESE PIE

MASH, ROASTED CARROTS, TENDERSTEM &  
GRAVY

15

### SIRLOIN CANNON

MASH, HORSERADISH CREAM & A RED WINE &  
WILD MUSHROOM SAUCE

22

\*£3 SUPPLEMENT\*

### 8OZ FILLET

CHIPS, PLUM TOMATO, PORTOBELLO  
MUSHROOM & PEPPERCORN SAUCE

\*28\*

EXCLUDED FROM SET MENU

### 12OZ RIBEYE

CHIPS, PLUM TOMATO, PORTOBELLO  
MUSHROOM & PEPPERCORN SAUCE

25

\*£5 SUPPLEMENT\*

\*PLEASE SPEAK TO A MEMBER OF STAFF ABOUT YOUR ALLERGIES/DIETARY REQUIREMENTS\*