

Festive Menu 2019

Starters

Roast Chicken & Leek Terrine, Charcoal Salad Cream, Chicken Skin

Venison Faggots, Parsnip, Kale, Sauce Gar

Beetroot Cured Salmon, Salted Beetroot, Watercress, Sea Buckthorn

Fish Soup, Crispy Cod Cheek, Seaweed Mayonnaise

Winter Salad: Sweet & Sour Carrot, Crispy Kale, Homewood Cheese Croquette

Main Course

Braised Ox Cheek, Onglet, Celeriac & Horseradish Puree, Crispy Potatoes

Venison, Swede, Brussel Tops, Smoked Butter, Pear & Walnut

Baked Cod, Cider Braised Lentils, Pancetta, Apple & Mussel Sauce

Jerusalem Artichoke, Mushroom & Westcombe Cheddar Pasty, Mushroom Ketchup

Duck for two to share

Roast Duck Crown, Liver Kebabs, Braised Savoy Cabbage, Boulangère Potatoes & Mulled Sauce

Sides

Hand-cut Chips | Roast Sprouts, Bacon, Chestnuts | Mash & Onion Gravy | Glazed Carrots

£4 each

Desserts & Cheese

Sticky Ale & Walnut Pudding, Stout Ice Cream

Hazelnut & Pear Wafer Sandwich, Cocoa Sorbet

Trifle: Lemon Curd, Thyme Custard & Hot Doughnut

Toffee Apple Souffle, Caramel Sauce, Cultured Cream

English Cheeses, Sourdough Crackers, Chutney

Two Courses £36 Three Courses £42

