



Festive a la carte

Starters

- * Curried carrot soup, carrot bhaji. £8
- * Lobster and prawn toast, yuzu mayonnaise, caviar. £11
- * Roast celeriac, smoked celeriac puree, mushroom, pickled walnut dressing, cavolo nero. (V) £8
- * Scallops, trealy farm black pudding, celeriac puree, pickled apple. £12
- * Chicken & tarragon terrine, apricot chutney. £9

Mains

- * Duo of beef, fillet (served pink), shin, celeriac fondant, glazed shallot, cavolo nero, madeira sauce. £26
- * Rolled & stuffed turkey breast, fondant potato, roasted sprouts, honey roast carrot, madeira gravy. £19
- * Cod, beans, chicken butter sauce, fennel, sea vegetables. £21
- * Cheese, leek & mushroom pithivier, fondant potato, roasted sprouts, honey roast carrot, vegetarian gravy. £19
- * Pork tenderloin, pancetta, jerusalem artichoke, grains, beer mustard sauce. £19

Desserts

- * Chocolate nemesis, cherry ice cream, mascarpone. £8
- * Orange parfait, chocolate cookie, clementine jelly, brandy snap. £8
- * Gingerbread affogato, gingerbread, espresso, caramel ice cream. £8
- * Welsh cheese, crackers, truffle honey. £12
- * Christmas pudding sundae. Figgy cake, rum soaked raisins, christmas pudding ice cream. £8

