

DECEMBER MENU

STARTERS

TWO-WAY DUCK (GF) £9

Sous vide breast, liver parfait, cranberry clementine chutney, toasted brioche

BREAD & OLIVES (GF V) £6

Herbed pitted olives, dipping oil

SCALLOP & OYSTER £10

Seared scallop, seaweed oyster, smoked leek purée, saffron jelly

MAINS

LAMB RUMP (GF N) £24

Braised lamb rump, fondant potato, cavolo nero, pickled walnuts, smoked salsify purée

FILLET OF BEEF £28

Oxtail pudding, roast nips and tatties, morel madeira sauce

COD LOIN (GF) £25

Roast cod loin, fennel and seaweed croquette, purple broccoli, tomato and lemongrass miso broth

CRUMBLE (GF V N) £17

Braised leek and smoked cheddar crumble, roast artichoke and chestnuts, nero crisps

DESSERTS

BRIOCHE PUDDING (V) £7.50

Cranberry and white chocolate brioche pudding, cointreau crème anglaise

CHESTNUT TRIFLE (GF N) £7.50

Chestnut mousse, sherry jelly, muscovado meringue, caramel sauce

NORFOLK CHEESE (GF V) £10.50

Smoked Norfolk cheddar, blackberry and port chutney, sea salt crackers

ICE CREAM (GF V N) £3.50

Christmas Pudding & Brandy

Salted Chestnut & Caramel

Apple Cinnamon Crumble

Cappuccino Ripple

All dishes are prepared fresh in our kitchen, so please ask your server if you have any specific dietary requirements, or would like more information on any of our dishes.

*ALLERGY ADVICE - Please note that our food is prepared in an environment where nuts are present.
(N) Contains Nuts (GF) Gluten free on request (V) Vegetarian*