

FESTIVE MENU

	Baked sourdough & whipped butter (V)	4
Starters	*Chicken liver and port parfait, balsamic red onion chutney & mini loaf*	12
	Berkswell blue & Brie mousse, filo parcel, chicory, cranberry & chilli jam (V)	11
	Roast cauliflower soup, hazelnut & sage pesto (VG)(GF)	9
	King & Atlantic prawn cocktail, Bloody Mary sauce, watermelon & cucumber	14
	Mackerel pâté, blinis, crème fraîche, crispy capers	12
	Scallop & smoked salmon pie, confit leek & fennel pollen crust	16
Mains	*Porchetta, Jerusalem artichoke & garlic, chicory & greens*	23
	Herb crusted coley fillet, cannelloni bean & leek cassoulet	24
	Root veg tarte tatin, crispy chestnut stuffing, pickled red cabbage & vegan gravy (VG)	19
	Roast artichoke & confit garlic risotto, braised chicory, burnt baby leek (VG)(GF)	18
	Jockey burger, beer-braised onions, smoked applewood, Masseys farm triple-cooked chips	18
	Aged minced beef & Trailblazer stout pie, parsley mash, liquor	22
	Turkey ballotine, chestnut & sausage meat, potato croquette, carrot & swede, shredded sprouts & gravy (GF)	24
	32 day aged sirloin steak, fries, chargrilled gem lettuce, blue cheese & bacon	34
Sides	*Skin on fries (VG)*	5
	Sausage meat stuffing, cranberry & chilli jam	5
	Baked new potatoes, hazelnut & sage pesto (VG)(GF)	5
	Smashed carrot & swede, black pepper, parsley butter (V)(GF)	5
Desserts	*Black forest trifle, cherry jelly, chocolate custard & Chantilly*	11
	Brûléed cinnamon rice pudding, amaretto pear & apple chutney (V)	9
	Stem ginger & treacle cake, toffee sauce, vegan vanilla ice cream (VG)	10
	Orange & olive oil cake, candied celery, orange sorbet (V)	10
	Willams pear & Bramley apple oat crumble, vegan vanilla ice cream (VG)(GF)	9
	Cheese board, three cheeses, artisan crackers, pickled shallots, quince & grapes (V)	15

Please advise your server of any dietary requirements & we'll do our best to accommodate.
Please note a 10% service charge is added to all bills