

December À La Carte Menu

Available Monday to Thursday 12 noon - 2.30pm & 5.30pm - 9.30pm

Friday & Saturday 12 noon - 2.30pm & 5.30pm - 10pm | Sunday 12 noon - 5pm & 6pm – 9pm

Starters

Salmon Gravavlax with Dill & Capers £11.25

Game Terrine with Piccalilli Purée & toasted Sourdough (gf*) £10.75

Twice baked Goats Cheese Soufflé, Apple, Walnut & Rocket (v) £9.50

French Onion Soup With Herb Croutons (v) £9.75

Main Courses

Pheasant with Savoy Cabbage, Hasselback Potatoes, Red Wine Sauce (gf) £32.50

Ballotine of Turkey with Wild Mushroom Sauce, Roast Potatoes & Brussels Sprouts (gf*) £30.50

Poached Fillet of Halibut with Fennel Risotto and Orange (gf) £32.00

Grilled Halloumi, Spiced Lentils & Tempura Vegetables (v) £26.50

Rack of Venison, Pistachio, Creamed Polenta, Wilted Kale, Game Jus £40.00

Side Dishes £7 each

Triple cooked Chips | Minted new Potatoes | Brussel Sprouts | Chantenay Carrots

Desserts

Warm Chocolate Pudding with Hazelnut Ice Cream £10.75

Christmas Pudding with Orange & Brandy £9.00

Hambleton Bakery Tart served with Vanilla Ice Cream £9.50

Vanilla Crème Brûlée served with Mango Sorbet (gf*) £10.00

Cheese & Biscuits served with homemade Chutney, Celery & Grapes (gf*) £14.75

Please inform us of any allergies. We do our best to accommodate dietary and allergy requirements but may not guarantee that dishes will be free from traces of nuts, wheat or dairy products.

(gf) Gluten free (gf*) Gluten free option available upon request

12.5% discretionary service charge will be added to your final bill.