

## 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

**French Onion Soup.** Herb & Gruyere Croutons, Chive Oil. £9.75

**Juniper & Riesling Cured Salmon.** Clementine, Compressed Cucumber, Yuzu Gel, Soured Cream. (GF\*) £15.50

**Game Terrine.** Piccalilli Purée, Toasted Sourdough. (GF\*) £12.75

**Goats Cheese Pannacotta.** Heritage Beetroot, Chicory, Candied Pecans. (V) £12.80

### Main Courses

**Rack of Venison.** Creamed Polenta, Wilted Kale, Cranberry & Red Wine Sauce. (GF) £40.00

**Ballotine of Turkey.** Fondant Potato, Brussels Sprouts, Braised Carrot, Pigs in Blankets, Kale, Maderia Sauce. (GF) £32.50

**Poached Monkfish.** Chorizo & Orzo Stew, Grilled Artichoke, Toasted Almonds, Bouillabaisse Sauce. (GF) £36.00

**Pumpkin & Sage Risotto.** Roasted Red Pepper, Crumbled Feta, Pine Nuts. (V) (GF) £28.50

**Roast Pheasant.** Koffmann Cabbage, Hasselback Potatoes, Red Wine Sauce. £29.50

### Side Dishes £6 each

Buttered Fingerling Potatoes & Sage | Sprout Tops & Pancetta | Cider & Cardamon Glazed Root Vegetables

### Desserts

**Dark Chocolate Delice.** Salted Peanut Mousse, Peanut Brittle. (GF) £12.00

**Hambleton Bakery Tart.** Winter Berries, Vanilla Gelato. £10.50

**Lemon & Passion Fruit Posset.** Candied Citrus Peel, Lavender Shortbread. (GF\*) £11.00

**Sticky Toffee Pudding.** Caramel Sauce, Foire De Latte Gelato. £12.00

**Seasonal Cheese Selection.** Crackers, Celery, Homemade Chutney, Grapes. £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.

(v) vegetarian (gf) Gluten free (gf\*) Gluten free option available upon request  
12.5% discretionary service charge will be added to your final bill.