



2 Course £35

BOUVARDIA

3 Course £45



STARTER

Scallops (£3 supplement)

Parsnip Puree, Black Pudding, Jus

Duck Terrine

Pistachio, Candied Orange, Sourdough Cracker

Goat's Cheese Mousse

Beetroot Paint, White Chocolate Crumb, Hazelnut (v)

Truffled Parsnip Soup

Parsnip Crisp, Hazelnut Oil (vg)

MAIN

Roasted Sirloin of Beef

Duck Fat Roasted Potatoes, Roasted Heritage Carrots, Greens, Creamed Leeks, Yorkshire Pudding, Jus

Chicken Supreme

Duck Fat Roasted Potatoes, Roasted Heritage Carrots, Greens, Creamed Leeks, Yorkshire Pudding, Jus

Oven Baked Salmon Fillet

New Potatoes, Roasted Heritage Carrots, Seasonal Greens, White Wine Velouté

Mushroom & Chestnut Wellington

New Potatoes, Roasted Heritage Carrots, Seasonal Greens, Vegan Gravy (vg)

DESSERT

Mulled Winter Fruits

Cinamon Ice Cream, Pain D'espece, Candied Orange

Hazelnut Cremeux

Coffee Sponge, Chocolate Crumb, Toffee Sauce

Vegan Chocolate Cheesecake

Black Cherry Sorbet, Cashew (vg)

Selection of Local Cheeses (£4 supplement)

*Please speak to your server before ordering if you suffer from
any food allergies or intolerances. Thank you.*

A discretionary service charge of 12.5% will be added to the final bill.

