

STARTERS

FOR THE TABLE v

London sourdough, salted butter, Marmite butter

JERUSALEM ARTICHOKE SOUP v gf

truffle oil 9.5

WINTER VEGETABLE OPEN RAVIOLI ve gf

wasabi mayonnaise and balsamic caviar 11

RAINBOW BEETROOT AND RAGSTONE GOATS CHEESE gf

toasted pine nuts and honey 12

SCOTTISH GAME AND PISTACHIO TERRINE

red onion chutney and toasted sourdough 12.5

SWAN PRAWN COCKTAIL gf

avocado puree and dried cherry tomato 13

DILL SCOTTISH SALMON GRAVLAX

pickled cucumber, salmon eggs and horseradish cream 14.5

VEGETARIAN & FISH

SOFT POLENTA AND ROASTED BUTTERNUT SQUASH ve gf

roasted pine nuts, curly kale and parsley pesto 19.5

PAN-FRIED CELERIAC STEAK ve gf

celeriac choucroute, black truffle with Madeira sauce 22

ROASTED CORNISH COD gf

root vegetable puree, curly kale and Kentish cobnuts 26.5

PAN-FRIED SOUTH COAST SEABASS gf

Cornish cockles, pak choi and seaweed sauce 29.5

MEAT

ROASTED GRESSINGHAM TURKEY

honey glazed parsnips, chestnuts, savoy cabbage, stuffing, crispy bacon, cranberry sauce and gravy 28

ROASTED HIGHLAND VENISON gf

poached quince, braised red cabbage, Port and Madeira sauce 29.5

SCOTTISH RIBEYE STEAK

skinny chips, baby gem salad, bearnaise or peppercorn sauce 16.5 per 100g gf (minimum portion is 150g. Chef recommends a 250g portion)

HERB-CRUSTED SADDLE OF WELSH LAMB FOR TWO

roasted new potatoes, Tenderstem broccoli, lamb sauce 68

SCOTTISH SHORTHORN-CROSS CHATEAUBRIAND FOR TWO gf

roasted new potatoes, Tenderstem broccoli, peppercorn sauce 80

ROASTED SCOTTISH SIRLOIN **SERVED ON A SUNDAY**

roast potatoes, parsley & breadcrumb bone marrow, carrot, Yorkshire pudding, homemade gravy and horseradish cream 24

SIDES

ENDIVE AND PECAN SALAD,
HONEY DRESSING ve gf 4.5

STEAMED TENDERSTEM BROCCOLI ve gf 5

ROASTED NEW POTATOES, PARSLEY ve gf 5

MONTGOMERY CHEDDAR CAULIFLOWER
CHEESE 5.5

SKINNY CHIPS ve gf 4.5
+ PARMESAN AND TRUFFLE OIL v gf 6

DESSERTS

SPICED APPLE AND RUM TRIFLE v
gingerbread cake, custard mousse, mulled cider apple jelly
and Bramley apple compote 8

VEGAN TIRAMISU ve 8

TRADITIONAL CHRISTMAS PUDDING v
brandy cream 8

DARK CHOCOLATE AND MORELLO CHERRY SPHERE v gf 8

MINCE PIES 2

NEAL'S YARD CHEESE 14.5

ST JUDE

a small, soft, wrinkly cow's milk cheese from Suffolk. Inspired by the French cheese St Marcellin, its savoury, rich and buttery flavour belies its luxuriously light, almost mousse-like paste

WESTCOMBE CHEDDAR

a smooth, well rounded farmhouse Cheddar from Somerset, selected for its warm, lingering flavours and happy balance of creaminess and acidity

BRUNSWICK BLUE v

this fresh, nutty cheese offers something unique within our blue cheese range: a smooth and creamy texture alongside a clean, refreshing flavour

Served with a pear, date and ale chutney, grapes and a selection of crackers