



M E N U

2 Courses – 25 / 3 Courses – 30
Fresh Rosemary Focaccia served at the start of your meal

STARTERS

KEEN'S CHEDDAR CROQUETTES

Mushroom Ketchup, Pickled Celery

DUCK LIVER PATE

*Boars Brioche, Sauternes & Earl Grey
Jelly*

CELERIAC SOUP

*Crispy Smoked Belly Pork & Chive
Emulsion*

GIN CURED SALMON

Pomegranate, Bearnaise & Melba Toast

MAIN COURSES

HERB CRUSTED COD

*Slow Cooked Lentils, Caramelised
Olive, Tenderstem Broccoli*

TURKEY SALTIMBOCCA

*Turkey Breast, Parma Ham, Sage
Butter, Cranberry Jus, Sautee
Potatoes & Sprouts*

VENISON LOIN

*Carrot Puree, Venison Ragù, Shallot
& Fondant Potato*

BEETROOT TARTE TATIN

*Goat Cheese & Pine Nut Mousse, Onion Puree
& Chicory*

SIDES

*Fine Green Beans with Mustard Dressing / Twice Cooked Chips & Boars
Smoky Garlic Mayonnaise / Green Salad & French Dressing/ Sautee Potatoes/
Sprouting Broccoli with Garlic Butter (All Sides – 4)*

PUDDINGS

KALUHA PANNA COTTA

*Salt caramel, Chocolate Coffee Beans &
fudge*

BANANA PARFAIT

*Bitter Chocolate Sorbet, Hazelnut
Crunch*

TREACLE TART

*Ginger Ice-Cream, Candied
Lemon Peel*

BREAD & BUTTER PUDDING

*Layered Brioche & Mincemeat
with Cinnamon Ice-cream*

If you have any allergies or intolerances, please ask one of the team for information.