Christmas A la Carte Menu

Parsnip and Apple Soup *V* £4.50
Curry oil

Ham hock terrine £5.95
Piccalli, toasted sourdough

Smoked highland salmon salad £6.95
Quail's egg, artichoke, celeriac

Gerald Botterill's Goose salad £7.50
Truffle, blood orange, fennel

Butternut squash risotto
Sage, pine nuts
£6.50 starter
£12.50 main course

Fish Pie £13.95
Scottish salmon, smoked haddock and cod cheeks. Seasonal green vegetables

Roast leg of turkey £16.50
Brussel tops, roast carrot, pigs in blankets

Fillet of sea bream £16.95
Root vegetable tagliatelle, shrimp, tarragon

Redhill Farm ribeye pork steak £17.95
Späztle, savoy cabbage, sweet potato

Orange posset £4.95
Blackberry sorbet

Poached pears £5.50
Quince, sloe gin ice cream

Christmas pudding £5.95
Brandy sauce, brandy butter

Tarte tatin £6.95
Apple and cider ice cream

Petit fours – for two £6.95

Cheese Board
1 cheese £3.50 • 3 cheeses £6.95 • 5 cheeses £9.95

Ports & Cognac
Pineau des Charentes £5 per 100ml serving
Organic tawny port £2
Terra Prima reserve port £2.50
Casa dos Jordoes vintage port, 2011 £5
Courvoisier £2
La Tour Vert, 3 year old organic cognac £2.50

Dessert beers
Hardknott Granite 2013 Barley Wine, 12.7% £6.90
Karmeliet Tripel, 8.4% £4.80
Liefman's Cuvee Brut Kriek, 6% £5.50
Thornbridge / Wild Beer Co "Tart" from Bakewell, 6% £5.50

Tea £1.50   English Breakfast, Earl Grey, Red Berry, Peppermint, Green Tea
Hot chocolate £2.25   Thick and creamy, thanks to Belvoir Ridge full cream milk
Espresso £1.50   Short and intense, rich and dark
Americano £1.75   An espresso served into scalding water for a longer, smoother drink
Latte £2.25   Coffee with steamed milk, mellow and warming
Cappuccino £2.25   Coffee topped with velvety smooth steamed milk and Belgian chocolate
Mocha £2.50   Coffee with hot chocolate

Liqueur coffee £4.50   Available with a wide range of liqueurs from our bar

Flavoured syrups available for an extra 50p

All our coffees include a double shot of espresso as standard. Please ask if you prefer a single shot.