

## Festive Menu

(Available from Friday 26<sup>th</sup> November)

### Starters

Jerusalem artichoke & celeriac soup, salt baked celeriac croquette & garlic oil £8

Pumpkin ravioli, pumpkin puree, walnuts, crispy sage & vegan parmesan (Vg) £8.50

Ham hock terrine, celeriac remoulade, piccalilli & toasted sourdough £8.50

Duck liver & fig fricassée, toasted sourdough & frisée £9.50

Pan seared scallops with cauliflower purée, crispy prosciutto, cauliflower & raisins £12.50

### Mains

Turkey roulade & duck fat roasted potatoes, with all the traditional trimmings £21

*(Pre order only)*

Pan roasted venison with potato boulangère, braised red cabbage, piccolo parsnips & cavalo nero with peppercorn sauce £24

Turbot with shellfish bisque, new potatoes & spinach, with baby turnips & salsify £25

Pan fried Sea trout with peas & pancetta, leek, garlic fondant potatoes & tender stem broccoli with pancetta hollandaise £21

Pan fried roasted chicken supreme served with rosti potato, rainbow chard, blanched spring onion, mushroom ketchup and a thyme chicken jus £22

Caramelized shallot tart tatin with gorgonzola & a fennel salad (V) £18

Braised mushroom with spelt, roasted beetroot, tofu dressing & pumpkin seed pesto (Vg) £18

### From the Grill

8oz Flat Iron £21      10oz Sirloin £28      10oz Rib Eye £30      8oz Pork Rib Eye £19

*Served with triple cooked chips, sautéed chestnut mushrooms & a fennel & rocket garnish.*

*All beef steaks are supplied by Master butcher Walter Rose & Sons of Devizes & our pork steak from Dingley*

*Dell's welfare friendly, outdoor reared Red Duroc herd in East Suffolk.*

Add a choice of sauce: Peppercorn, Red wine or Blue cheese £3