

## Festive December Menu

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

**Two courses £32.50 / Three courses £37.50**

### Starters

Jerusalem artichoke & celeriac soup, celeriac & thyme croquette

Pork, sage & apple terrine, apple remoulade with toasted ciabatta

Gin & grapefruit cured salmon gravlax, pickled cucumber & kohlrabi, dill & lemon creme fraiche

Duck liver & cointreau pate & caramelized onion chutney, toasted ciabatta

Roasted heritage beetroot, pickled beetroot with whipped goats cheese & a black olive crumb (V)

Wild mushroom & truffle risotto (V,Vg)

### Mains

Bacon wrapped turkey roulade with a pork & apricot stuffing, roasted hassleback potatoes with all the usual festive trimmings

Braised lamb shank, pomme mousseline, braised carrots, winter greens with a lamb gravy

Salmon dish

Butternut squash, pine nut and goats cheese wellington, potato, parsnip & swede hash, roasted carrots, Cavolo nero and a red pepper jus (V)

Vegan gnocchi, roasted butternut squash, crispy sage with chilli fried tenderstem broccoli (V,Vg)

8oz Flat iron steak      8oz Sirloin steak (£5 supplement)      8oz Rib eye steak (£5 supplement)

**All our steaks are dry aged for 28 days & cooked on our flame grill for that extra flavor  
Served with triple cooked chips & sautéed chestnut mushrooms**

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

### Dessert

Mulled wine poached pear, Spiced crumble & clotted cream

Hot triple chocolate brownie with dark chocolate sauce & vanilla ice cream

Christmas pudding with brandy cream

Gingerbread cake, orange mascarpone, stem ginger & ginger bread crumbs

A selection of vanilla, chocolate & salted caramel ice cream from The Rowdey Cow **£5**

*A discretionary 10% service charge will be added to the bill*