

Early December Set Menu

Two courses £17.95, Three courses £21.75
From the Wed 29th November - Thursday 14th December 12-2.30pm, 5.30-6.30pm
Excludes Saturday evenings and Sundays

Curried sweet potato & ginger soup, vegetable crisps, sour dough & yoghurt butter (v,ga)

Cranberry poached pear, walnut & rocket salad (v,g)

Gressingham duck liver & Cointreau pâté, orange marmalade, brioche toasts (ga)

Hot smoked mackerel fillet, horseradish potato salad, curried orange dressing (g)

Smoked haddock, bacon & sweetcorn chowder, garlic sour dough crumb, watercress

Wild mushroom, braised leeks, Sparkenhoe Red Leicester & truffle tart, fried duck egg,
thyme & garlic roasted new potatoes, buttered greens (v)

Honey roast ham, wholegrain mustard mash, kale, vintage cheddar & parsley sauce (ga)

Beer battered fish, garden pea purée, home cut chips, chunky tartare

Steamed Christmas pudding, rum syrup, mince pie ice cream

Passion fruit posset, coconut biscuit & clotted cream ice cream sandwich (g)

British cheese slate: Tunworth, Cropwell Bishop Stilton, Mrs Kirkham's Lancashire,
pub chutney, biscuits & grapes

British farmhouse cheese board, pub chutney, biscuits & grapes

Choose three from... Tunworth, Cropwell Bishop Stilton, Golden Cross goat's cheese
Mrs Kirkham's Lancashire, Sparkenhoe Red Leicester

£6 per head as a fourth course

Fresh fish may contain bones. Dishes may contain nuts or nut traces. Weights are shown as uncooked. Our staff receive 100% of any tips given.
(v) Suitable for vegetarians. (g) gluten free. (ga) gluten free alternative available. Full allergy information is available on request.