

THREE COURSES £33.95^{PP}

STARTERS

BOX-BAKED CAMEBERT[†] (*For two people to share*) topped with toasted cashew nuts, pomegranate & pumpkin seeds, served with rustic toasts (v)

DUCK LIVER & PORT PARFAIT* zesty orange curd, tarragon & sherry vinegar infused with grapes, with toast

TOMATO & ROASTED RED PEPPER SOUP topped with rich sunblush tomatade sauce, served with warm bread & Netherend Farm salted butter (v) or olive oil & balsamic (ve)

SEARED SCALLOPS served with crisp pancetta & minted pea purée

CARAMELISED SHALLOT & ARMAGNAC TART TATIN* topped with creamy goat's cheese, served with a fennel & fire roasted pepper salsa (v) *Vegan option available.* (ve)

CHIPOTLE STICKY CHICKEN fried chicken coated in a smoky chilli jam

CHILLI & GARLIC PIL PIL KING PRAWNS with a lemon gremolata and artisan bread

MAIN DISHES

ROASTED TURKEY with lemon & thyme stuffing, Cumberland pig in blanket, beef dripping roasted potatoes, seasonal vegetables, bread sauce & gravy

PORTOBELLO MUSHROOM WELLINGTON with tenderstem broccoli, sprouts, roast parsnips, carrots and a vegan gravy (ve)

PAN-FRIED SEABASS & KING PRAWNS on peas, fennel & samphire with baby potatoes & a dill tomato hollandaise

GRILLED VENISON STEAK* with a port & thyme jus and served with cavolo nero, caramelised shallot and dauphinoise potatoes

SPICED AUBERGINE COCONUT CURRY with broccoli, sticky jasmine rice and a scorched red chilli (ve)

8OZ RUMP STEAK served with rustic thick-cut chips, roasted mushroom, confit tomato and parsley butter

OUR DIRTY BURGER prime beef burger with crispy bacon and lashings of cheese in a seeded bun, with beef dripping sauce, fries and pickles on the side

NOURISH BOWL lentils, quinoa & crispy chickpeas, avocado, roasted cauliflower, ribbons of carrot & mooli, watercress and a slow-roasted tomato toast (ve)

Served with your choice of either Falafel (ve) | Chargrilled chicken breast | King Prawns | Beef fillet

SLOW-COOKED PORK BELLY & CARAMELISED APPLE PIE* with dauphinoise potatoes, beetroot & red cabbage purée, crisp sage & a Bordelaise sauce

DESSERTS

BLUEBERRY POLENTA CAKE served with berry compôte & vegan ice cream (ve)

CHRISTMAS PUDDING** filled with vine fruits, almonds and rum, served with brandy sauce (v)
Vegan option available. (ve)

PLUM, APPLE & DAMSON CRUMBLE topped with demerara sugar crumb served with custard (v)
Vegan option available. (ve)

WARM HOME-BAKED CHOCOLATE BROWNIE with Belgian chocolate sauce and vanilla ice cream (v)

PORNSTAR MARTINI ETON MESS* Crunchy meringue, whipped cream, passion fruit, peach & mango compôte, with a dash of Ciroc vanilla vodka – a nod to our favourite cocktail! *Over 18s only* (v)

HOUSE CHEESE BOARD a selection of British cheeses with Fudge's savoury biscuits, grapes, celery and chutney

STICKY TOFFEE PUDDING with Bourbon vanilla ice cream (v)

SALTED CARAMEL BILLIONNAIRE'S BAR chocolate chip cookie base, salted caramel & dark chocolate ganache, vegan vanilla ice cream (ve)

To finish a selection of Green & Black's chocolates

Our food and drinks are prepared in food areas where cross contamination may occur and our menu descriptions do not include all ingredients. If you have any questions, allergies or intolerances, or you require our allergen information, please let us know before booking and at the time of your visit. Please refer to our allergen information at the time of your visit to check for changes. Full allergen information will be available from early November to allow you to confirm your booking. The information available is, to the best of our knowledge correct, however is subject to change between the time of advance booking and the time of dining.

*Contains alcohol. †Contains tree nuts and/or peanuts. (v) = made with vegetarian ingredients. (ve) = made with vegan ingredients, however some of our preparation and cooking methods could affect this.

All bookings remain provisional at the current time and cannot be confirmed fully until the UK Government provides updated guidance. Once this is the case we will contact you to confirm the details of your booking. Your deposit will remain safe and in the unfortunate event that your booking cannot proceed, we will refund your deposit in full, using the original method of payment.