

FESTIVE SET MENU

SERVED FROM 5TH NOVEMBER

TWO COURSES 34
THREE COURSES 39

NOCELLARA OLIVES	4	CHICKEN	
SMOKED ALMONDS	4	Korean chicken thighs, furikake, coriander	8
OYSTER		CARAWAY BREAD	
Maldon rock oyster, fermented chilli sauce, herb oil	3	hinxden cultured butter, rosemary oil	6

STARTERS

TERRINE ham hock terrine, celeriac remoulade, house pickles, toasted sourdough
SALMON cured salmon, dill emulsion, crème fraiche, oscietra caviar, fennel, horseradish snow
WINTERDALE SHAW cheese croquettes, caramelised onion, walnut ketchup, shoestring fries,
wild garlic powder

MAIN COURSE

RISOTTO cep cream, wild mushroom, roasted pumpkin, aged parmesan
COD roasted cod loin, trompette mushrooms, pumpkin, sage, caper, hazelnut
TURKEY sage, cranberry stuffed turkey, fondant potato, brussel tops, red cabbage puree, chestnut
OX CHEEK slow-cooked ox cheek, mash potato, winter greens, smoked pancetta, mushrooms, shallot

DESSERT

PANNA COTTA vanilla buttermilk panna cotta, rhubarb compot, maple jelly, ginger snap
CHOCOLATE Manjari chocolate delice, vanilla ice cream, honeycomb, frosted peanuts
TART christmas pudding tart, crème fraiche mousse
CHEESEBOARD Tunworth, Kentish Blue and Tomme de Savoie served with crackers, oat biscuits,
rhubarb chutney

SIDES

truffle, parmesan fries	6	charred savoy cabbage	4.5
koffman fries	4.5	red wine jus	5
mash potato, red wine jus, crispy onions	6		