

## December à la carte Menu

### Snacks

Bread, curd, brown butter	4 ½	'Nduja, brandade	6
Crispy olives, goats cheese	4 ½	Grilled flatbreads, harissa, parsley	5
Warm crab brioche roll	7	Smoked salmon mousse, soda bread	5

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Shellfish cocktail, crispy scallop	8
Pressed festive terrine, quince chutney	6 ½
Cured salmon, cream cheese, pickled fennel	6
Artichoke velouté, toasted onion, brioche, mushroom caramel	6
Crispy hen's egg, truffled leeks	6

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Butter poached turkey, spiced cranberry, chestnut	18 ½
Roast fillet of cod, brandade, bouillabaisse sauce	18
Slow cooked short rib, bone marrow toast, cavolo nero	19
Fillet of hake, Portavogie prawn ravioli, broccoli leaf	19
Roast pheasant breast, coq au vin garnish	18 ½
Sirloin steak (280g)	28

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Roasted roots	4	Hand Cut Chips	4
Sprouting broccoli, smoked yoghurt, almonds	4	Potatoes, seaweed butter	4
Tomato & Onion salad	3 ½	Mixed leaves	3 ½

- Please inform a member of staff of any food intolerances or allergies when booking
- Please note that a discretionary 12% service charge will be added to tables of 6 or more
  - Our game dishes may contain traces of shot

