

Rhubarb Festive Menu

Caramelised CELERIAC, whipped Strathdon Blue, Granny Smith, capers, mulled grapes, roast hazelnuts

MALLARD, VENISON and PHEASANT terrine, prunes, plum chutney, red cabbage Chantilly, fermented blackcurrants

Baked Heritage Yukon Gold POTATO and leek velouté, sour cream, chive oil

Beetroot-cured Loch Duart SALMON, smoked salmon brandade, pumpernickel, horseradish, buttermilk, dill

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Roast PHEASANT breast, smoked bacon crubeens, sage pommes Anna, creamed sprouts, cinnamon-spiced chestnuts, cider jus

Slow-cooked blade of BEEF, pâté croute, Madeira jus, roast potatoes, button mushrooms and shallots

Seared fillet of COD, white bean cassoulet, pickled daikon, gordal olive crumb

Warm Jerusalem ARTICHOKE terrine, truffle confit duck egg yolk, cumin seed crumb, goats' cheese, fermented cabbage

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Warm CHRISTMAS PUDDING, rum and raisin ice cream, cinnamon custard

Whisky-washed BRIE, warm soda bread, pear chutney

DARK CHOCOLATE délice, prunes with Armagnac, mascarpone and star anise ice cream

Limoncello CRÈME BRÛLÉE, lavender shortbread

Lunch 3 courses £35

Dinner 3 courses £44

Food Allergies: if you have a food allergy please advise a member of staff before ordering so that we can advise you if your choice of dish includes any of the 14 key allergens including celery, cereals, crustaceans, eggs, fish, lupin, milk, molluscs, mustard, nuts, peanuts, sesame seed, soya and sulphur dioxide.