



Boxing Day

£69 adults, £35 'little piglets'

nibbles

unruly focaccia, whipped fen farm butter & arancini

starters

chalk stream trout *cauliflower, caper, raisin*

chicken & duck liver parfait *pickled walnut, crispy chicken skin, chicken fat brioche*

parsley velouté *burrata, smoked almond, focaccia crostini*

wild boar raviolo *'cacio e pepe'*

mains

chateaubriand of beef *(for two to share, £10pp supplement)*

ox cheek stuffed yorkshire pudding, cauliflower cheese, roasties, roots, bone marrow gravy

50-day dry aged hereford beef *yorkshire pudding, dripping roasties, heritage carrot*

rack of pork *creamed potato, black pudding, lovage, black garlic*

celeriac wellington *caramelised salsify, wild mushroom*

cod loin *braised borlotti ragu, mussels, pancetta*

sides

cauli cheese // caesar salad // mac cheese

4.5 each

nduja & chorizo mac cheese

5.5

puddings

warm chocolate mousse *buttermilk ice cream, cointreau, clementine*

panna cotta *madagascan vanilla, rum, raisin, banana*

christmas pudding *brandy custard, redcurrant*

three cheeses & biscuits (£2 supplement)



‘Little Piglets’

(under 12s)

starters

cheesy garlic toast *grilled focaccia*

sticks n’ dip *caramelised onion dip*

chicken & duck liver parfait *sourdough brioche*

mains

roast beef *roasties, roots, greens, yorkshire pudding*

cod goujons *dripping chips, mixed leaf salad*

risotto *wild mushroom & leek*

spaghetti bolognese *parmesan*

puddings

warm chocolate brownie *madagascan vanilla ice cream*

duo of ice cream *vanilla & salted caramel*

apple crumble *vanilla ice cream*