



## Boxing Day

£,69 adults, £,35 'little piglets'

### nibbles

*unruly focaccia, whipped fen farm butter & arancini*

### starters

**chalk stream trout** *oyster, smoked eel, arruga caviar*

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

**white onion velouté** *baron bigod tortellini, gremolata*

**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*

**salt-baked celeriac** *caramelised salsify, hazelnut dressing, potato & parmesan terrine*

**cod loin** *black olive risotto, chilli, basil*

### sides

*cauli cheese // caesar salad // mac cheese*

*nduja & chorizo mac cheese*

4.5 each

5.5

### puddings

**warm chocolate mousse** *baileys ice cream, caramel*

**honey panna cotta** *lemon sorbet, honeycomb*

**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*