

## FESTIVE MENU

Tunworth cheese cornetto, candied walnuts

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Crispy pig's head, cranberry ketchup, smoked bacon & tarragon

Montgomery Cheddar & caramelised onion tart

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Angler stout bread, caramelised yeast & malt butter

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### **Smoked Loch Duart Salmon**

Celeriac remoulade, hazelnut, Pommery mustard

Or

### **Jerusalem Artichoke Velouté**

Confit Chicken 'Club Sandwich'

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### **Slow Cooked Ox Cheek**

Pomme puree, bresaola, winter truffle

Or

### **Steamed Halibut**

Spiced parsnip, St Austell Bay mussels, citrus

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### **'Carrot Cake'**

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### **Orange Bavaois**

Mince pie ice cream, cocoa nib, ginger biscuit

Or

### **Warm Baron Bigod**

Toasted malt loaf, truffle honey

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Spiced Pumpkin Bon Bon  
Pine Financier  
Mulled Wine Turkish Delight

85.00

*Should you have any food allergies or intolerances, please advise your server who will be happy to discuss them with you. Please note that whilst we minimise the risk of cross-contamination, we handle allergenic ingredients throughout our kitchens and cannot guarantee any allergen-free dishes. Our vegan dishes are made to vegan recipes but may not be suitable for guests with milk or egg allergies.*