



Christmas A La Carte

Appetisers

BAKED CAMEMBERT £14
Focaccia - Red onion chutney

HOUSE BREADS £6
Roasted garlic - Balsamic & olive oil

KALAMATA OLIVES £4
Garlic & thyme marinade

Starters

CODDLED DUCK EGG £10
Pickled shimeji mushrooms - Beef dripping sourdough - Shaved winter truffle - Aged parmesan

SALMON GRAVADLAX £9
Baby Prawns - Beetroot - Compressed cucumber - Fresh dill - Pickled Beetroot spaghetti - Marie rose espuma

CHICKEN LIVER PARFAIT £9
Smoked shallot jam - Chicken Cracker - Roasted hazelnuts - Toasted Welbeck sourdough

KING SCALLOP'S £14
English pea soup - Pancetta & peas - Bury black pudding bonbon - Granny smith apple

CURRIED PARSNIP SOUP £7
Fenugreek & curried butter - Crispy rice noodles - Toasted focaccia

Mains

FILLET DERBYSHIRE BEEF £32
Smoked pomme puree - Balsamic shallot - Glazed hen of the woods - Grated horseradish - Black garlic jus

DUCK BREAST £26
Spiced red cabbage - Whipped carrot - Rosti potato - Glazed baby beetroot - Pickled cherries - Duck jus

COD FILLET £24
Butter poached & pan roasted - Mussel & clam risotto - Salty fingers - Samphire - Saffron espuma

ROAST CHICKEN £22
Hasselback potato's - Mushroom bonbon - Crispy enoki mushroom - Braised leeks - Lovage - Truffle sauce

NORFOLK TURKEY £18
Chestnut stuffing - Pigs in blankets - Herb roasted potatoes - Winter vegetables - Honey baked parsnip - Bone marrow gravy

INDIAN DAHL ^V £16
Sweet Potato - Fragrant jasmine rice - Poppadam shards - Mango puree - Mint infused yoghurt - Fresh coriander

WELLINGTON ^V £17
Chestnut mushroom duxelle - Spinach sponge - Cep - Tarragon - Creamed cabbage - Fresh grated winter truffle

BEEF BURGER £18
Cropwell Bishop stilton - Red onion marmalade - Pancetta - Skin on fries - Baby gem - Tomato - Onion ring - Pickled gherkin

BEEF & ALE PIE £19
Shortcrust pastry - Whipped pomme puree - Cavolo nero - Roasted carrot - Bone marrow gravy

FISH & CHIPS £18
Battered haddock - Dripping chips - Minted mushy peas - Tartare sauce - Curry sauce - Scraps - Lemon

CAESAR SALAD £16
Chicken breast - Serrano - Aged parmesan - Baby gem - Garlic croutons - Anchovies - Dressing

Sides £5

Dressed rocket salad | Beer battered onion rings | Parsley butter garlic ciabatta

Beef dripping chips | Truffle oil & parmesan skin on fries | Whipped pomme puree

Pigs in blankets | Braised red cabbage | Sautéed seasonal greens & pancetta

**If you require an alternative menu for allergies or food intolerances please speak to your server.*