



CHRISTMAS A LA CARTE

Appetisers

CHARCUTERIE BOARD £ 15

Bresaola ~ Serrano ~ Chorizo ~ Welbeck focaccia ~ Saffron aioli
~ Sundried tomato ~ Kalamata olives ~ Rocket ~ Cornichons

BAKED WHOLE CAMEMBERT £ 15

Thurgarton wild garlic & thyme ~ Welbeck focaccia ~ Red onion marmalade

WELBECK FOCACCIA £ 6

Toasted Welbeck focaccia ~ Slow roasted garlic bulb
~ Aged balsamic of Modena ~ Extra virgin olive oil

KALAMATA OLIVES £ 4

Thurgarton wild garlic & thyme marinade

TRUFFLE & PECCORINO NUTS £ 4

Walnut ~ Cashew ~ Pistachio ~ Almond ~ Macadamia

Starters

SURF & TURF £ 14

XL king scallop ~ Korean glazed chicken lollipops
~ Sesame ~ Radish ~ Spring onion ~ Red chilli ~ Sticky sauce

CRISPY DUCK EGG YOLK £ 10

English peas ~ Pancetta ~ Pea & mint soup ~ Pea ice cream

KING PRAWN COCKTAIL £ 10

Baby prawns ~ Smoked paprika ~ Marie rose espuma
~ Pickled beetroot ~ Iceberg lettuce ~ Buttered brioche

DUCK PARFAIT £ 9

Duck Liver ~ Orange ~ Spiced grape chutney ~ Brioche crostini's
~ Hazelnut granola ~ Toasted brioche

CELERIAC & APPLE SOUP £ 8

Pickled apple ~ Whipped maple butter ~ Toasted Welbeck loaf

SHETLAND ISLE MUSSELS £8

White wine & shallot cream ~ Welbeck focaccia

Mains

- FILLET OF DERBYSHIRE BEEF** £ 34
Smoked pomme puree ~ Beef fat Roscoff ~ Braised shin
Glazed hen of the woods ~ Black garlic ~ Winter truffle ~ Jus roti
- PAN SEARED SEA BASS FILLET** £ 26
Goan curry sauce ~ Poached Shetland Isle mussels
~ Saffron infused potatoes ~ Sea herbs ~ Samphire
- GRESSINGHAM DUCK BREAST** £ 26
Beetroot glaze ~ Confit root vegetables ~ Sweet potato puree
~ Root vegetable crisps ~ Honey ~ Duck jus
- BUTTER POACHED CHICKEN SUPREME** £ 24
Hasselback potato's ~ Confit butternut squash ~ Squash velouté
~ Braised leeks ~ Chicken fat crisp ~ Lovage ~ Chicken sauce
- ROLLED NORFOLK TURKEY BREAST** £ 22
Chestnut stuffing ~ Cranberries ~ Pigs in blankets
~ Herb roasted potatoes ~ Braised red cabbage
~ Brussel sprouts ~ Honey baked parsnip ~ Bone marrow gravy
- CHESTNUT MUSHROOM WELLINGTON** £ 20
Mushroom Duxelle ~ Spinach sponge ~ Whipped pomme puree
~ Creamed savoy cabbage & leeks ~ Fresh winter truffle

Classics

- BEEF & ALE PIE** £ 20
Add: Cropwell Bishop Stilton + £ 2
Slow braised beef rump ~ Bass Ale ~ Shortcrust pastry ~ Pomme puree
~ Grated horseradish ~ Hispi cabbage ~ Baked carrot ~ Bone marrow gravy
- RED LION BURGER** £ 19
Add: Loaded fries + £ 2
Rump, chuck & brisket smashed patty ~ Cropwell bishop stilton
~ Red onion chutney ~ Pancetta ~ Skin on fries ~ Onion Ring
- FISH & CHIPS** £ 19
Add: Bread & Butter + £ 2
Real ale Battered haddock ~ Beef dripping chips ~ Lemon wedge
~ Minted mushy peas ~ Tartare sauce ~ Curry sauce
- RISOTTO** £ 18
Add: Chicken Breast + £ 4
Ashed goats cheese ~ Baked beetroot ~ Garden peas ~ Chives
~ Beetroot powder ~ Nineteen-month aged parmesan
- BANGERS & MASH** £ 18
Add: Cropwell Bishop Stilton + £ 2
Owen Taylors award winning country sausages ~ Pomme puree
~ Beef fat hispi cabbage ~ Onion ring ~ Bone marrow gravy
- HAM, EGG & CHIPS** £ 18
Add: Bread & Butter + £ 2
Hand carved honey glazed ham ~ Triple cooked beef dripping chips
~ Fried hens eggs ~ Dressed rocket salad ~ Piccalilli
- WALDORF SALAD** £ 18
Add: Chicken Breast + £ 4
Cropwell bishop stilton ~ Honey glazed figs ~ Pickled walnuts
~ Pickled celery ~ Frozen grapes ~ Apple matchsticks ~ Baby gem

Sides £6

Sautéed seasonal greens & almonds | Honey roast parsnips | Pigs in blankets
Real ale battered onion rings | Whipped pomme puree | Braised red cabbage
Triple cooked beef dripping chips | Garlic & chive butter ciabatta | Garden salad

Loaded skin on fries: White truffle oil & Aged parmesan | Gochujang Korean BBQ | Japanese katsu curry