



FESTIVE SET MENU

3 courses £40

Marinated nocellara olives, Walled Garden herbs £5

Rosemary focaccia, Two Fields olive oil (G) £5.50

Pigs in blankets, spiced cranberries (SU) £8

TO START

Crispy sprouts, Borde Hill Chilli Honey

Prawn cocktail (CR) (M) (SU)

Chicken liver parfait, red onion chutney, brioche (D) (E) (G) (CE) (SU)

TO FOLLOW

Venison ragu, polenta, cavolo nero (CE) (SU)

Baked trout, brown shrimp butter (F) (CR) (D)

Winter squash, ricotta and parsnip tart (G) (E) (D)

Roasted new potatoes, garlic and herb butter (D) £6

Creamed leeks (D) £6

DESSERT

Sticky toffee pudding, clotted cream (G) (E) (D)

Mince pie, brandy butter ice cream (G) (E) (D) (SU)

Local cheese and accompaniments (D) (G) (SU))