

## December Supper

(Tuesday to Thursday)

£26.00 for Two Courses, £32.00 for Three Courses

Chef's Seasonal Soup

Pan fried Cornish Mackerel with One Hour Duck Egg, Pak Choi,  
Cucumber Rita & Smoked Mackerel & Rocket Cappuccino

Chicken and Duck Liver Pâté with House Chutney and Toasted Brioche

Cheese & Baby Beets Four Ways with Toasted Hazelnuts & Marmite Biscuit

Honey Roast Pork Belly, Black Pudding, One Hour Duck Egg & Hollandaise Sauce

Seared Devon Scallops with Honey Roast Pork Belly, Granny Smith Apple  
, Pea Shoots & Truffle Dressing (*£2.95 supplement*)

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Free Range Roast Turkey with Pork and Sage Stuffing and Traditional Accompaniments

8oz Chargrilled Scotch Sirloin Steak, Braised Beef, Baby Onion & Ale Pie,  
Hand Cut Chips & Peppercorn Sauce (*Supplement £3.95*)

Roasted Breast and Braised Leg of Local Pheasant with Creamed Potato,  
Honey Roasted Roots, Broad Beans & Baby Onions

Market Fish of the Day

Roast Rump, Slow Cooked Shoulder of Lamb & Mini Shepherd's Pie with Roasted Butternut Squash

Pumpkin, Cashel Blue Cheese & Sage Tortellini, Toasted Hazelnuts, Pickled Golden Beets, Pak Choi,  
Tenderstem Broccoli & Garlic Cappuccino

6oz Grilled Scottish Beef Fillet with Braised Beef, Baby Onion & Ale Pie, Hand Cut Chips,  
Confit Portobello Mushroom & Baby Vine Tomato (*Individual Price £30.00*)

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Traditional Christmas Pudding with Rum Anglaise & Vanilla Ice Cream

Pina Colada

Toasted Marshmallow, Carmel Roasted Pineapple, Coconut Ice Cream, Mango & Lime

Dark Chocolate, Praline Tarte, Pistachio Ice Cream & Raspberry Smoothie

Bluebell Chocolate Forest

Chocolate Orange Mousse, Meringue, Pistachio Sponge, Blackberries  
& Milk Chocolate Aero

Apple Tarte Tatin with Vanilla Ice Cream & Butterscotch Sauce

Selection of English & Continental Cheeses From Our Trolley (*£ 3.95 Supplement*)

*A 10% gratuity will be added to the total bill*