



AUTUMN WINTER FEASTING

75pp

Start Off

**Irish Soda Bread &
Ember Baked Bread** aioli £6

Jersey Rock Oysters
dressed & natural 3 for £13.50

Select Three Starters

Duck Liver Parfait, sherry vinegar, caramel

Salt Chilli Chicken, chorizo mayo

Whipped Goat Cheese, beetroot, clementine, "poor man's Parmesan"

Hot Whiskey Chilli Prawns

Beef Tartare, seaweed on toast

+ Add an Additional Starter for £10pp

Select Two Mains

1KG Glenarm Cote De Boeuf, bone marrow garlic & horseradish butter

Woodfired Cornfed Chicken, jerusalem artichoke, madeira, tarragon

Sugar Pit Bacon, cumin, jalapeño black bean, winter salsa

Market Fish on the Bone, brown butter, capers, lemon

Woodfired Miso Squash, fermented cabbage, feta, yoghurt

+ Add an Additional Main Course £15pp

Selection of Sides

**Roast Roots
& Shoots**

**Thick Cut
Chips**

**Seasonal
Greens**

Select Two Desserts

Sticky Toffee Pudding

Hot Chocolate Cake, guinness ice cream

Cinnamon Crème Brûlée, mulled wine, cherries

+ Add Colston Basset Stilton with Oat Biscuits £8pp

SHARING STYLE MENU FOR THE WHOLE TABLE. ADDITIONAL SIDES CAN BE ORDERED ON THE DAY.

Please advise your server of any dietaries or allergies. Our butter and cheese is made from raw milk.
A discretionary service charge of 15% will be added to your bill.