

New Year's Day Menu

STARTERS

Spiced red lentil & carrot soup (v)(veo)(gfo)
Toasted seeds, mini loaf, coriander

Duck liver paté (gfo)
Orange & cranberry chutney, toasted brioche

Old Winchester & caramelised onion tart (v)
Pickled walnut, Jerusalem artichoke

Salmon rillettes (gfo)
Pickled cucumber, radish, sourdough toast

MAINS

ALL SERVED WITH HONEY ROASTED CHANTENAY CARROTS (ve)(gf), MATURE CHEDDAR
CAULIFLOWER CHEESE (v)(gf), SPROUTS & WINTER GREENS WITH HERB BUTTER (v)(veo)(gf).

Derbyshire turkey breast (gfo)
Pork & cranberry stuffing, roast potatoes, cranberry sauce, pig in blanket, Yorkshire
pudding, roasting gravy

Festive platter (3.⁰⁰ supp) (gfo)
Turkey, beef & pork with pork & cranberry stuffing, roast potatoes,
Yorkshire pudding, roasting gravy

Slow roasted pork belly (gfo)
Apricot, thyme & pork stuffing, roast potatoes, Yorkshire pudding, roasting gravy

Roast rib of Derbyshire beef (gfo) (2.⁰⁰ supp)
Roast potatoes, Yorkshire pudding, roasting gravy

Pesto roasted cod (gf)
Tomato & chorizo ragu, grilled tenderstem

Sweet potato & chickpea curry (ve)(gfo)
Herb rice, grilled flatbread

DESSERTS

Christmas pudding (v)(gfo)
Brandy caramel, vanilla ice cream

Dark chocolate delice (v)(gf)
Mascarpone, candied orange

Lemon posset (gf)
Blueberry compote, meringue

Cheese plate (gfo)
Chutney, grapes, selection of biscuits

3
COURSES
39.⁹⁹

Our staff work really hard to give you the best experience possible, for this reason we add a discretionary service charge of 7.5% to your bill. If you would prefer not to pay this, we are more than happy to remove this for you, please just let a member of our staff know.

(VE) VEGAN (V) VEGETARIAN (GF) GLUTEN FREE (GFO) GLUTEN FREE OPTION AVAILABLE

IN OUR KITCHEN WE USE ALL OF THE 14 ALLERGENS. SOME OF OUR DISHES CONTAIN THESE ALLERGENS & OTHER DISHES MAY CONTAIN TRACES. FOR ALLERGEN INFORMATION PLEASE SEE OUR WEBSITE OR ASK YOUR SERVER. THIS MENU IS SUBJECT TO CHANGE AT ANY TIME.