

DINNER MENU

Nocellara olives - 3.00

Focaccia bread & butter or olive oil - 2.50

Aperol spritz - 6.00

STARTERS

Celeriac soup with blue cheese & candied walnuts (v) – 5.00

Isle of Harris gin cured salmon with crème fraîche, pickled cucumber,
sourdough crisp bread – 7.50

Chicken lollipops, honey, almonds, lemon buttermilk sauce (gf) – 6.00

MAIN COURSE

Cumbrian turkey, heritage carrots, roast potatoes, chestnut sprouts – 16.00
Yorkshire pudding & red wine jus

Pan fried jumbo trout, artichoke purée, braised leek, spinach dressing (gf) – 16.00

Chestnut mushroom, chestnuts & cranberry pie – 16.00
spiced cabbage & vegetable gravy (v)

Venison steak, crushed potatoes, caramelised shallots – 20.00
heritage beetroot, burnt apple (gf)

SIDES

House salad (vg) (gf) - 3.50

Homemade chips (vg) (gf) - 4.00



Please inform staff of any dietary requirements or allergies
An optional service charge of 12.5% will be added to your bill, this is shared entirely between our staff

DESSERTS

Malbec jelly, Chantilly cream, ginger biscuit – 5.00

Christmas pudding, homemade brandy & cinnamon custard – 5.00

Panna Cotta, passionfruit jelly, orange cream (gf) – 5.00

Barber's vintage cheddar, Croxton Manor blue cheese – 8.50
Snowdonia garlic & herb cheddar

AFTER DINNER DRINKS

Irish Coffee - 5.00

Balvenie 14 year old single malt (rum cask) - 5.60

Maxime Trijol Grande Champagne Cognac – 5.00

Taylor's Port – 5.00

COFFEE & TEA

Espresso - 2.00

Macchiato - 2.15

Americano - 2.30

Cappuccino/Latte/Flat White - 2.65

Hot chocolate - 3.00

English breakfast tea - 1.85

Fresh mint tea - 2.50

Herbal infusions - 2.65



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