



Festive menu

Lunch: 2 courses £29.50 3 courses £34.50

Dinner (for groups of 6 or more and by pre-order only): 2 courses £36.50 3 courses £44.50

Starters

Treacle cured salmon, pickled beetroot, radicchio, mint, soy yoghurt, linseed cracker

Creedy Carver duck liver parfait, spiced pear chutney, pickled walnut, olive oil toast

Broccoli & cheddar fritter, truffled egg yolk, rocket, sauce gribiche, parmesan tuille

Mains

Pan fried market fish fillet, leeks, mussels, shiitake mushroom, hasselback potatoes, saffron sauce

Pan roast pheasant breast, chestnut, curly kale, braised red cabbage, roasted celeriac, game jus

Homemade shortcrust game pie, roasted sprouts, bacon & thyme, wholegrain mustard mash

Jerusalem artichoke risotto, torched goat's cheese, pickled artichoke, artichoke crisps, lemon oil

Pudding

Figgy pudding, glazed figs, fig syrup, brandy crème Anglaise

Vanilla rice pudding, torched marzipan, toasted almonds

Tytherleigh cheese selection with a homemade fruit chutney, cranberry toast and crackers

2 scoops of gelato and sorbet from Baboo, Bridport

Gelato: *Vanilla, chocolate, strawberry, salt caramel, hazelnut, blackcurrant ripple, maple & walnut*

Sorbets: *lemon, blood orange, rhubarb, blackcurrant, elderflower*

All tips go to the staff in their entirety.

Tables of 8 or more will include a discretionary 12.5% service charge.

ALLERGENS - some of our food & beverages may contain allergens.