
2 Courses £37



3 Courses £42

Starters

Venison Taco, smoked local venison, soft shell taco, pickled red cabbage, fermented blackberry hot sauce, citrus sour cream, bitter chocolate (gf)

Butternut Squash Velouté, coconut & coriander hot sauce, ginger crumble, toasted pumpkin seeds, focaccia (vg)(gfo)

Crab & Lobster Arancini, miso hollandaise, pickled chilli, sesame seed tuile (gf)

Mains

Slow Roasted Turkey Breast, duck fat roast potatoes, maple glazed root vegetables, confit turkey bonbon, pig in blanket, chestnut stuffing, brussel sprouts, turkey wing gravy (gfo)

Wild Mushroom, Smoked Leek and Chestnut Pie, pomme purée, cavolo nero, madeira jus (vg)

Pan Roasted Cod, confit potatoes, cavolo nero, mussel and dill velouté (gf)

Braised Derbyshire Beef Cheek, celeriac purée, black cabbage, pickled mushrooms, smoked pomme purée, red wine & port jus

Desserts

Sticky Toffee Pudding, smoked salt caramel sauce, clotted cream ice cream (vgo)

Christmas Pudding, brandy cream, brandy snap

Pear Tart Tatin, butter toffee ice cream, spiced caramel, toasted hazelnuts (v)

Vegetarian (v), Vegan (vg), Vegan option available (vgo), Gluten Free (gf) Gluten Free option available (gfo) - NB some dishes can be adapted to be gluten or dairy free, inform your server of any allergies/dietary requirements and ask to see our allergen information folder. We regret we cannot guarantee our food products are completely nut free. If not ordering starters please allow a minimum of 25 minutes for main courses, as our food is freshly cooked to order