

December

Aperitif

Homemade sloe gin negroni 10

Bites

Malt bread, marmite butter 4.5

Gordal olives 4.5

Goat's cheese profiterole, truffle honey 2 each

Oyster, shallot & ginger vinaigrette each

Turkey & sage croqueta, cranberry & chilli jam each

Smalls

Trout gravadlax, horseradish sour cream, pickled cucumber, gherkins 10

Duck & chicken liver parfait, Armagnac & date jam, brioche 11

Twice baked Delice de Bourgogne soufflé, chicory jam, walnuts 12.5

Sprout, leek & tarragon fritters, crab mayonnaise 9

Glazed ham hock, stilton & stout rarebit, homemade crumpet, piccalilli 10

Queenie scallops, curried cauliflower risotto, crispy leeks 13

Salt baked beetroots & glazed carrots, ajo blanco, chestnuts 11

Parsnip cake, whipped feta, candied almonds 9.5

Sea trout, Jerusalem artichoke, baby onions & corn chowder 12.5

Crispy confit potato terrine, truffle cream 7.5

Sweet potato gnocchi, brown butter, gorgonzola, hazelnuts 11

Game pie, root vegetable crisps, red currant jus 13

Sticky beef short rib, aligot, salsa verde, artichoke crisps 14

La Scarpetta. *Rosemary focaccia for "mopping up the sauce"* 3