

## ENTRÉES

SOUP DU JOUR, HOUSE MADE GRAINS AND  
TREACLE BROWN BREAD

7

ARMAGNAC CHICKEN LIVER PARFAIT, ROASTED PEAR &  
SHALLOT CHUTNEY, HOUSE BAKED TOASTED BREAD,  
SHAVINGS OF PICKLED VEGETABLES

9

ROASTED RIVERFIELD BEETROOT & BUTTERNUT SQUASH,  
WHIPPED ST TOLA GOAT CHEESE, TOASTED PECANS,  
CRANBERRY DRESSING

10

FRESH CALAMARI RINGS, MARINATED IN SWEET CHILLI &  
LIME, GOLDEN FRIED, MIXED LEAVES, CRISPY CAPERS,  
CITRUS AIOLI

10

COQUILLE ST JACQUES CLASSIC, WEST CORK SCALLOPS,  
WHITE WINE & GRUYÈRE SAUCE, BABY SPINACH,  
PARMESAN MASH GRATIN

13.5

CONFIT DUCK LEG CROQUETTES, PANKO TERTUXES,  
MISO AIOLI, BURNT ORANGE, CRISP SHALLOTS

12

HONEY & BUTTER BAKED WHOLE CAMEMBERT, CRISPY  
HOUSE BAKED BREADS, PEAR & SHALLOT CHUTNEY  
X2 PERSONS SHARING

22

# MAINS

ATLANTIC HAKE MEDALLION, SAUTÉ OF FINE BEANS, SEASONAL VEGETABLES,  
SAUTÉ OF BABY POTATOES & CHORIZO  
CHABLIS DILL VELOUTÉ

25

SLOW COOKED SHOULDER OF LAMB, ROASTED PARSNIP & TURNIP, SAVORY MASH,  
CELERIAC PURÉE, ROAST GARLIC & THYME JUS

25

SCALLOP THERMIDOR, WEST CORK SCALLOPS, NORTH ATLANTIC PRAWNS,  
SAVORY MASH, GRUYÈRE SAUCE, TENDERSTEM BROCCOLI & FINE BEANS

31

ROASTED ARTICHOKE & BUTTERNUT TARTE FINE, WHIPPED GOAT'S CHEESE,  
CRISPY WINTER KALE, HERB OIL, POLENTA FRIES

22

BARBARY DUCK BREAST, FIVE SPICE & CORIANDER RUB, FESTIVE RED WINE  
BRAISED CABBAGE, TENDER STEM GREENS, FONDANT POTATO,  
BITTER CHOCOLATE & CLEMENTINE JUS

30

10 OZ HEREFORD STRIPLOIN STEAK, CHAR GRILLED,  
HOUSE CUT FRIES, CARAMELISED ONION PURÉE, CAFÉ DE PARIS BUTTER OR FIVE  
PEPPERCORN COGNAC CREAM

32

ROSEMARY ROASTED CORN FED CHICKEN SUPREME, CRISPY SKIN & GRAIN  
CRUMB, BRAISED WINTER LEEK, WILD WOODLAND MUSHROOM CREAM,  
POMMES MACAIRE

24

28 DAY MATURED HEREFORD CÔTE DE BOEUF,  
COOKED TO ORDER AND SERVED WITH SEASONAL VEGETABLES, SAVOURY MASH,  
HOUSE-CUT FRIES, BÉARNAISE & PEPPER SAUCE

AVAILABLE FRIDAY & SATURDAY NIGHTS ONLY  
FOR TWO PERSONS TO SHARE

80

## SIDES

HOUSE CUT FRIES

4

RIVERSFIELD ORGANIC BABY SALAD, HOUSE DRESSING

4.5

SWEET POTATO FRIES

4

SAVOURY POTATO CHAMP

4

ORGANIC SEASONAL GREENS

4

## DESSERTS

HOMEMADE CHEESECAKE OF THE DAY,  
SEASONAL PRODUCE (ASK YOUR SERVER)

9

VANILLA CRÈME BRÛLÉE, GOLDEN SYRUP BISCUIT

9

WHITE CHOCOLATE & CRANBERRY BREAD & BUTTER PUDDING,  
SALTED CARAMEL ICE-CREAM

9

FORAGED WILD BLACKBERRY & APPLE CRUMBLE,  
ELDERFLOWER CRÈME ANGLAISE

9

CHOCOLATE TART,  
BANANA INFUSED CARAMEL, GANACHE TOPPING,  
CHOCOLATE MOUSSE, SLOE GIN APPLE COULIS

9

TRADITIONAL CHRISTMAS PUDDING, BRANDY ANGLAISE,  
VANILLA ICE-CREAM

9

A TASTING OF THREE SELECTED CHEESE OF THE EVENING,  
PEAR & SHALLOT CHUTNEY, OAT COOKIES

10.5