



TUDOR FARMHOUSE

Dinner Menu

Starters

Duck Terrine, Carrot, Orange, Savoury Granola	£12
Cranberry Cured Trout, Beetroot, Candied Chestnuts	£15
Rosary Goat Cheese & Onion Tart V	£11
Confit & Roasted Belly Pork, Celeriac Remoulade, Toasted Hazelnuts, Herb Salad	£12
Mushroom Soup, Pickled Mushrooms, Thyme Croutons Vg	£10
Torched Mackerel, Pickled Mackerel, Artichoke, Clementine, Dill	£14

Main Courses

Roast Turkey, Cranberry & Sage Stuffing, Traditional Trimmings	£30
Wood Pigeon, Confit Crispy Leg, Parsnip, Wild Mushrooms, Apple, Watercress	£28
Sea Bream, Smoked Haddock & Chive Potato Cake, Mussels, Fish Cream	£29
Salted & Roasted Cod, Burnt Hay Mash, Charred Vegetables, Bouillabaisse	£29
Herb Potato Gnocchi, Roasted Cauliflower, Caramelised Cauliflower, Romanesco, Sage Butter V	£20
Salt Baked Celeriac, Spiced Lentils, Miso Glaze Shallots, Charred Sprouts, Herb Cream VG	£20

Side Dishes **£5**

Honey Roasted Piccolo Parsnips	Buttered New Potatoes
Hand Cut Chips	Braised Red Cabbage
Roast Brussel Sprouts, Pancetta	

Desserts

Christmas Pudding, Spiced Fruit Compote, Brandy Sauce	£10
Chocolate Mousse, Cranberry, Almond Brittle Vg	£10
Sticky Toffee Pudding, Malt Caramel, Tonka Bean Ice Cream, Crumble Topping	£10
Mulled Wine Jelly, Vanilla Cheesecake Mousse, Granola	£10
Lemongrass Pannacotta, Pineapple, Toasted Coconut Sorbet	£10
Artisan Cheese, Savoury Crackers, Celery, Grapes, Pear & Ginger Chutney	£14
Coffee and Petits Fours	£4.75

A full list of allergens is available on request. Please inform us of any dietary requirements. All our fish is caught in keeping with sustainable fishing guidelines. We have checked with our suppliers and as far as we can tell we serve no genetically modified foods. Meat is cooked medium-rare unless otherwise requested. Service charge is not included. Pigeon may contain shot.