

**Our Local Suppliers**

Hollowdene Hens – Eggs

Corbetts – Meats + Game

Severn + Wye Smoked Fish – Kippers, Haddock + Smoked Salmon

Kingfisher Brixham – Fish

Neil France – Fruit + Vegetables

**Night Cap Before Christmas**  
Jamesons, Sherry, Tia Maria  
**£9.50**

**Grand Mimosa**  
Prosecco, Orange, Grand  
Marnier  
**£7.50**

**Sloe Kiss**  
Sloe Gin, Amaretto, Cointreau  
**£9.50**

**With Our Bread**

Beef Madras Croquette  
Herb Yoghurt, Crushed  
Poppadom's  
**£7.50**

Marinated Olives  
**£4.00**

Confit Pheasant,  
Charred Onion, Truffle  
Mash, Beef Fat Crumb  
**£9.50**

**Starters**

**Citrus Cured Sea Trout**

Nori ~ Grapefruit ~ Yoghurt ~ Dill **£10**

**Local Game Terrine**

Pheasant, Duck + Guineafowl  
Toasted Brioche ~ Herb Butter ~ Spiced Pear + Apple Chutney **£10**

**Celeriac Soup**

Toasted Pine Nuts ~ Parmesan Crumble ~ Parsley Pesto **£8**

**Whipped Goats Cheese**

Roasted Beetroot ~ Apple ~ Candied Walnut ~ Croute **£9**

**Chicken Liver Parfait**

Grape Chutney ~ Toasted Bread ~ Pickled Shallot Salad **£9**

**Mains**

**Roast Corbett's Duck**

Dauphinoise ~ Glazed Parsnip ~ Kale ~ Balsamic Roasted Plum **£25**

**Tempura Seabass Fillet**

Triple Cooked Chips ~ Cucumber Salad ~ Cheddar Emulsion **£20**

**Shropshire Pheasant Breast**

Parsnip Puree ~ Truffle Mash ~ Sprouts + Wenlock Farm Bacon + Chestnut ~ Café Au Lait **£22**

**Cauliflower Cheese Risotto**

Grilled Smokey Courgettes ~ Poached Hollowdene Free Egg ~ Parmesan **£18**

**Shropshire Steak**

*Please Ask Your Server For Tonight's Steak*

Triple Cooked Chips ~ Mushroom ~ House Green Salad **£30**

**Sauces £3.50**

Brandy Peppercorn Sauce  
Blue Cheese Sauce

**Sides all £4.50**

Tenderstem Broccoli ~ Garlic + Shallot ~ Parmesan

Triple Cooked Chips

Mixed Salad ~ Toasted Croutons ~ Tomato + Cucumber ~ Truffle Dressing

**Desserts**

**Vanilla Creme Brulée**

Cassis Blackberries ~ Amaretti Biscuit **£8**

**Caramelised Granny Smith Apple Tarte-Fine**

Cheshire Farm Vanilla Ice Cream **£7.50**

**Dark Chocolate Tart**

Clotted Cream ~ Poached Pear **£8.50**

**Frangipane Tart**

Lemon Curd **£9**

**Selection of English + French Cheese**

House Chutney ~ Peter's Yard Crackers **£12**

**Selection Of Ice cream + Sorbets**

House Shortbread **£6.50**

**Desserts Cocktails**

Egg Nogg  
Bailey Espresso Martini  
**£9.50**

**After Dinner Coffee**

Irish Coffee  
Calypso Coffee  
Baileys Coffee  
French Coffee  
**£6.50**

A Discretionary Service Charge Of 10% Will Be Added To The Final Bill.