

Rosemary Focaccia (V)
Extra virgin olive oil
5.95



Martini Olives (VE)
Fresh lemon, extra virgin olive oil
4.95

FESTIVE

Menu

Two-courses 29.95 | Three-courses 34.95
Available 25th November - 30th December 2024 (Excluding 25th December)

Appetisers

Roasted Tomato Soup (VE)
Basil, croutons

Creamy Burrata (V)
*Tomato Provençale, fresh basil, capers,
extra virgin olive oil, crisp crostini*

Colonel Mustard's Scotch Egg
English mustard sauce

Classic 1970's Prawn Cocktail
Marie Rose sauce, brown bread & butter

Mains

British Reared Roast Turkey
*Served with all the trimmings, bread sauce, cranberry,
roasting juices*

6oz Butcher's Steak Au Poivre
*Fricassée of woodland mushrooms, confit potato,
buttered leaf spinach, peppercorn sauce*

Fillet of Seabass ai Fungi
*Fricassée of woodland mushrooms, buttered leaf spinach,
extra virgin olive oil, vintage balsamico*

Roast Root Vegetable & Bean Cassoulet (VE)
Pomodoro sauce, herb crust

Puddings

Traditional Plum Pudding (V)
Brandy sauce

New York Baked Cheesecake
Mixed Berries

Apple & Almond Crumble (VE)
Vanilla ice cream

Rich Bitter Chocolate Mousse (V)
Crème chantilly, hazelnut nougatine

CLAWSON
CHEESEMAKERS SINCE 1917

Union Jack Cheese Plate
Rutland Red, White Stilton, Blue Stilton, Vintage Cheddar, fig chutney, Peter's Yard Biscuits
(Winners of supreme champions of the International Cheese Awards)
Upgrade supplement +3.50 | Add as an additional course +9.50

Guests with food allergies and intolerances, please make a member of the team aware before placing an order for food or drink.
Please note all of our dishes are prepared in a kitchen where cross contamination may occur, and we cannot guarantee an allergen free environment.
Our menu descriptions do not list all ingredients. All weights are uncooked. A discretionary service charge of 10% will be added. All prices include VAT at the current rate. Adults need around 2000 kcal a day. (V) does not contain meat. (VE) does not contain any animal products.

P.W.X