

## WINTER RETREAT MENU

Whether wellness means comfort or taking a healthier approach to eating. We've created this menu so you can retreat to the pub whatever your mood this winter.

### 2 MAINS FOR 20

Braised ox cheek and oak smoked cheddar mac and cheese, bone marrow & red onion jam

Charred Cornish mackerel, Golden beetroot piccalilli, celeriac puree

Kipper Kedgeree, Wild Rice & Saffron Salad

Charred fennel, orange, walnut and puy lentil, romanesque & pomegranate Salad

Lamb Faggots, Celeriac, Horseradish & Creme Fraiche Mash, Black Cabbage

Braised pork cheeks, black pudding, Beauvau blue dumplings

### SIDES 4

Parsnip and beetroot gratin

Roast celeriac, Lincolnshire poacher & truffle oil

Spiced King cabbage, pomegranate & pistachios

### TO FINISH

Lemon sorbet, winter berries

Coffee & chocolate jelly, Caramel Popcorn

Heritage squash pannacotta, cranberry & walnut granola

Before you order your food and drink, please inform a member of staff if you have a food allergy or intolerance.

## TO DRINK

### Appletiser

Made with gently sparkling 100% apple juice – one of your 5-a-day 2.95

### Gin & Slim

Tanqueray and Schweppes slimline tonic water 6.50

### Whisky cocktails

Bulliet Bourbon Old Fashioned 8

Bulliet Bourbon Sour 8

### Luscombe's St Clements

Oranges grown at Mt Etna paired with juices of Sicilian lemons 3.40

## HOT DRINKS

Americano 2.5

Flat white 3

Latte 3

Cappuccino 3

Single or Double Espresso 1.75/2.20

Zuma Hot chocolate 3

Selection of Birchalls Teas 2.5

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