



## STARTERS

Duck Liver Terrine / Rhubarb Fig Rum Chutney, Sourdough Bread	11.50
Roasted Hand Dived Scallops / Creamed Leeks, Leek & Potato Soup, Toasted Hazelnut (gf)	15.50
Dry Aged Steak Tartare / Soft Cooked Hens Egg, Matchstick Chips (gf)	13.50
Rabbit & Pistachio Terrine / Capers & Raisin Purée, Grilled Sourdough	9.50
Potato & Truffle Raviolo /Crispy Shallots, Mushroom Velouté (v)	9.50
Dorset Crab / Avocado, Pink Grapefruit, Sorrel, Brown Crab Mayo	12.50
Roasted Jerusalem Artichoke Velouté / Sunflower Seeds, Cream (vg/gf)	8.50

## MAINS

Fillet of Salmon / Baked Beetroots, Pickled Cucumber, Salmon Caviar, Wasabi Cream (gf)	23.00
Fillet of Beef / Roasted Celeriac, Bourguignon Sauce (gf)	29.50
Barbary Duck Breast / Glazed Carrot Puree, Winter Cabbage, Crème De Cassis (gf)	27.00
Cauliflower Steak / Nut Butter and Two Cauliflower Garnish (vg/gf)	16.50
Portobello Mushroom Kiev /Garlic Bechamel, Pickled Shallots, Roast Squash & Mushroom Consommé(vg/gf)	19.00
Grilled Whole Dover Sole / Sautéed Potatoes, Brown Shrimp Butter (gf)	45.00
Skylon Classic 8oz Burger / Cheddar Cheese, Gherkins, Tomato, Sriracha Mayo, Triple Cooked Chips	17.50
Traditional Skylon Haddock & Triple Cooked Chips / Homemade Tartare Sauce, Minted Peas	20.00
Pan Roasted Halibut / Courgettes, Chanterelle Mushrooms, Mussels Cream (gf)	28.00

## TO SHARE

Venison Wellington / Braised Red Cabbage, Venison & Juniper Berry Sauce	37.50PP
Côte de Boeuf / Truffle Pomme Purée, Red Wine Sauce (gf)	35PP

## SIDES

Truffle Pomme Purée (v/gf)	4.50
Rosemary Salted Fries (vg/gf)	4.50
Orange and Tarragon Glazed Carrots (v/gf)	4.50
Buttered Green Beans (v/gf)	4.50
Braised Red Cabbage (gf)	4.50
Cauliflower Cheese	4.50
Brussel Sprouts & Pancetta (gf)	4.50

## DESSERT

Coffee Walnut Cake / Pickled Pears & Salted Caramel Ice Cream (v)	8.00
Mont Blanc / Chestnut Mousse & Pecan Financier (gf)	8.00
Chocolate Mousse Tartufo / Herb Sorbet & Hazelnut Praline	8.00
Sticky Toffee Pudding / Vanilla Ice Cream	7.00
Apple & Raisin Tarte Fine / Mixed Spice Ice Cream & Caramel Sauce (v)	7.00
Passion Fruit Posset (v)	7.00
Christmas Pudding / Brandy Custard (v)	7.50
Mini Mince Pies x 2	3.00

Classic Wine Pairing with 3 Courses	29.00 PP
Premium Wine Pairing with 3 Courses	42.00 PP

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs and unpasteurised cheese may increase your risk of foodborne illness. Please be aware some dishes may contain nut traces. If you have any specific allergies, inform a manager immediately. All prices are inclusive of VAT.*