



FESTIVE A LA CARTE

NIBBLES

Homemade Bread & Butter 4 Marinated Olives 4.50 Flatbread & Humous 5.90

STARTERS

Beetroot Tart Tatin

Salt Baked Beetroot, Goats Cheese,
Horseradish Cream & Dressed Rocket

Winter Truffle & Artichoke Soup

Welsh rarebit Crostini

Queenie Scallops

Baked in Cheese Garlic Sauce, Panko
Crumb Top & Dressed Salad

MAINS

*If you prefer a smaller portion for the below;
please ask!*

Hawkstone Fish & Chips

Hawkstone Battered Haddock, Triple
Cooked Chips, Homemade Tartar Sauce
& Mushy Peas or Curry Sauce

The Fox Fish Pie

Market Fish, Seasonal Greens with Cheese
Creamy Mash Top

Turkey & Hamhock Pie

Shortcrust Pastry, Pig in Blanket, Root
Vegetables, Creamy Mash or Fries

Chicken Schnitzel Burger

Bacon, Cranberry, Melting Brie, House
Dressed Salad & Fries

SIDES

Roasted Carrot & Squash 3.50 / Roasted Sprouts & Roasted Chestnut 4.90

Rocket & Parmesan Salad 3.50 / Root Veg Ratatouille 4.90

Charred Tenderstem 4.90/ Halloumi Fries 6.50

Festive Starters



Chicken Liver Parfait

Black Cherry Compote, Crispy Chicken
Skin, Caper Berries & Homemade Bread

Hedgerow Gin Cured Salmon

Pickled Cucumber, Candy beetroot,
Horseradish & Rye bread

Brie & Hamhock Croquettes

Cranberry, Dressed House Salad

Festive Mains

Classic Turkey Dinner

Turkey Breast stuffed with Sausage, Pigs in
Blankets, Root Vegetables, Stockpot Gravy

Stuffed Chicken Supreme

Winter Truffle, Celeriac Boulanger, Wild
Mushroom Jus & cavalo nero

Roast Venison Loin

Roast Onion Squash & Dauphinoise
Potatoes & Sauce Bourguignon

Pan Roasted Cod Loin

Seafood Bisque Espuma, buttered Sea
Vegetables & Parmentier Potatoes

