

Festive Tasting

tasting
bar & kitchen

tasting appetisers

marinated mixed olives £4.50 (*vegan*)

fresh breads for two with olive oil & balsamic vinegar £3.95 (*vegan, soya, sesame seeds, gluten*)

fresh breads for three with olive oil & balsamic vinegar £5.50 (*vegan, soya, sesame seeds, gluten*)

hummus & whipped feta dip with pitta breads £6.95 (*vegetarian, milk, gluten, sulphur dioxide, sesame seeds*) (*vegan without feta dip - extra hummus*)

iberian ham croquettes five mini croquettes served with aioli £6.95 (*milk, gluten*)

tasting plates

buttermilk fried chicken chicken strips marinated in buttermilk, coated in breadcrumbs and fried. served with a sticky bourbon dip £7.95 (*milk, gluten, sulphur dioxide, egg*)

seabass fillet pan fried in a red pepper, coriander & shallot vinaigrette £8.75 (*fish, sulphur dioxide*)

butternut squash & harissa lentil gratin layered with tomatoes & onion, topped with a toasted breadcrumb & vegan cheese crust £7.95 (*vegan, gluten*)

mushroom, chestnut & sundried tomato risotto £8.50 (*vegan, sulphur dioxide*)

creamy turkey, tomato & tarragon casserole served with mash £8.25 (*milk, sulphur dioxide*)

breaded brie wedges of brie, breaded and fried. served with a redcurrant jelly dip £7.95 (*vegetarian, gluten, milk, egg*)

honey roasted sesame pigs in blankets bacon wrapped chipolatas roasted in honey and sprinkled with toasted sesame seeds £6.95 (*gluten, sulphur dioxide, sesame seeds*)

goat's cheese & fig crostinis toasted slices of brioche topped with caramelised red onion, fresh fig, goat's cheese mousse & honey £7.95 (*vegetarian, milk, gluten*)

confit duck & leek pastry cups duck leg & leeks slow cooked in red wine, served in puff pastry cups £7.95 (*milk, gluten, egg*)

salmon & dill fishcakes with a lemon mayonnaise £8.50 (*fish, milk, gluten, egg*)

beef bourguignon slow braised beef in red wine, bacon, shallots, carrots, onion, garlic & a bouquet garni served with a duchess potato £8.95 (*milk, egg*)

crispy pork belly bites with an apple & calvados dipping sauce £7.50 (*sulphur dioxide*)

chilli & tomato prawns garlic marinated king prawns, pan fried with chill & garlic and presented on toasted sourdough bread £8.95 (*shellfish, gluten*)

tasting extras

hasselback potatoes with sea salt and rosemary £4.95 (*vegan*)

twice cooked chips with aioli £3.95 (*vegetarian, egg*) (*vegan without aioli*)

roasted winter vegetables carrot, sweet potato and parsnip with an orange and maple glaze £5.50 (*vegan*)

tasting house salad mixed leaves, beetroot cubes, vine cherry tomatoes, red & white quinoa, pomegranate seeds, lemon & olive oil dressing
small £4.95 / large £8.95 (*vegan*)

waldorf salad apples, celery, walnuts & grapes dressed in mayonnaise on a bed of lettuce
small £5.50 / large £9.50 (*vegetarian, celeriac, egg, nuts*)

tasting dessert board - £10.95

salted caramel choux bun / mini chocolate log / winter berry pavlova (*vegetarian, gluten, milk, egg*)

please ask your server about substitutions for allergens