



## Snacks & Small plates

FIRE ROASTED SMOKED ALMONDS £5  $\vee$ G GF

SPECIALLY MARINATED SPANISH OLIVES £5 VG \*G

FRESHLY BAKED SOURDOUGH & ESTATE FARM DAIRY BUTTER £5 VE \*G

WILD MUSHROOM ARANCINI, WITH A BLACK TRUFFLE AND GARLIC AIOLI £9

CHICKEN LIVER PARFAIT, PERSIMMON PUREE, PICKLED WALNUTS,

WATERCRESS, TOASTED SOURDOUGH £10

SPICED DUCK RILLETTE, TOASTED GINGERBREAD, PICKLED PLUMS,

WINTER LEAVES £10

SMOKED SALMON ROULADE, CITRUS SALAD, CREME FRAICHE, CHICORY SALAD,

MICRO HERBS, RAINBOW TROUT CAVIAR £8.5

FORGE SCOTCH EGG, CUMBERLAND SAUSAGE, DOREENS BLACK PUDDING, FIG,

PORT AND RED ONION CHUTNEY, WATERCRESS £9

CREAM OF CELERIAC SOUP, TRUFFLE CHANTILLY AND CHIVES £8 VG GF

ROASTED SEA SCALLOPS, CELERIAC PUREE, SAUTEED KING OYSTER MUSHROOM,

HAZELNUT BEURRE NOISETTE, CRISPY FRIED SAGE £14 \*G

SALAD OF WINTER LEAVES, TOASTED WALNUTS, POMEGRANATE MOLASSES,

FETA AND MINT £8 VG GF

Ponsts

ALL ROASTS ARE SERVED WITH MASHED POTATO, ROAST POTATOES, CRUSHED CARROT & SWEDE, BUTTERED GREENS, GLAZED CARROTS, YORKSHIRE PUDDING & GRAVY, £18.5 OR SMALLER PORTION £12.5

**TOPSIDE OF ABERDEEN ANGUS DRY AGED BEEF** 

LEG OF NORTHUMBRIAN HILL LAMB

FREE RANGE PORK LOIN

**ROASTED TURKEY, CRANBERRY & CARAMELISED ONION STUFFING** 

TWICE BAKED BLUE CHEESE AND SPINACH SOUFFLE, PEAR, WALNUT, CHICCORY AND PICKLED BEETROOT SALAD VE

**CELERIAC STEAK VG** 

CAULIFLOWER CHEESE £4 SINGLE PORTION, PIGS IN BLANKETS £4