

Caesar Salad

Onion Rings SIDES - £4.50 Creamy Mash Pont Neuf

	STARTERS	
	CHEF'S SOUP OF THE DAY warm house baked granary bread	
	SMOKED SALMON AND COVE BAY CRAB	
	griddled smoked salmon – crispy crab – pink grapefruit – crème fraiche	
	SPINACH AND PUMPKIN RISOTTO sage – spiced seeds – soft herbs – parmesan	
	PORK BELLY AND CONFIT DUCK RILLETTE spiced pear relish – walnut – orange vinaigrette – soda bread	
	ESTATE PIGEON Crapaudine beetroot - parsley root – quince - port reduction	

	DESSERTS	
	MARCLIFFE STICKY TOFFEE PUDDING	
	fudge sauce – vanilla bean ice cream	
	– cider candy	
	SALTED CARAMEL AND CLEMENTINE	
	TART	
	Tonka bean ice cream – candied	
	almonds – chocolate brittle	
	YOGHURT AND VANILLA PANNA	
	СОТТА	
	poached rhubarb – consommé	
	– pistachio sponge – sorbet	
	WARM CHRISTMAS PUDDING	
	vanilla anglaise – cinnamon ice cream	
	– redcurrants	
	SCOTTISH AND CONTINENTAL	
	CHEESES	
	spiced tomato and fruit relish – grapes	
	– quince – biscuits – oatcakes	
	PLEASE ASK FOR OUR DESSERT AND	
	CHEESE BOARD WINES & DRINKS	
	HOMEMADE ICE CREAMS	
	Ice Cream: Vanilla - Chocolate	
	- Strawberry - Pistachio - Mango	
	Dairy Free: Coconut & Vanilla	
	Vegan: Vanilla	
	Sorbet: Coconut and Lime	
	- Raspberry - Passion Fruit	
	Frozen Yoghurt: Raspberry	
	- Blueberry	
	AFFOGATO – £8	
	Vanilla ice cream topped with a shot	
	of hot espresso	

COFFEE, MINTS, FUDGE AND MINCEMEAT PIES