

STARTER

Velouté (VG)

Warm truffled Jerusalem artichoke velouté, caramelised
salsify, black garlic, trompettes

Chestnut (V)

Mothais sur feuille alpine goats' cheese,
chestnut purée, celeriac remoulade, chestnut crumble
William's pear, grapes

Bull Ring

Pulled beef shin croquette, pickled shallots, aged parmesan,
baby gem, house hot sauce

Tuna

Raw Yellowfin tuna sashimi, roasted sesame emulsion,
white radish, togarashi spice, Tamari soy and lime dressing

Terrine

Pressed confit duck leg and spiced foie gras terrine, cider
beetroots, granny smith apple, morello cherry

French Omelette (V)

24 month comte, mixed salad

MAIN

Gnocchi (VG)

Rice flour gnocchi, preserved porcini cream,
roasted cep mushrooms, Jerusalem artichokes

South Side

Salmon, glazed orange and carrot purée, broccolini, fennel,
dill, nori, ikura velouté

Chicken

Roast crown of cornfed chicken, pork & sage stuffing, fondant
potato, sprout tops, cranberry, Port jus

Black Country 300g

Saddleback pork cutlet, bacon cakes, groats, black pudding,
toffee apple sauce

Sirloin 280g (H)

Aged, grass-fed, Black Angus Sirloin, fries
£15 Supplement

French Toast

Maple, pancetta, vanilla chantilly, berries

SIDES

Tomato (V)

Winter tomato salad, goats curd, red
onion, chilli
6.5

Mash (V)

Creamed potatoes
6

Green Beans (V/VG)

Extra fine green beans, tarragon butter
7

Cabbage (V)

Braised red cabbage, cranberries and
sultanas
6

Leeks (V)

Creamed Welsh leeks, apple mustard
6.5

Fries (V/VG)

Garlic and rosemary sea salt
6
Add truffle and Parmesan +2

DESSERT

Ice Creams | Sorbets Maison (V/VG)

Selection of 3

Vanilla | Chocolate | Caramel | Raspberry | Coconut & Passion fruit | Bergamot

Crème Brûlée (V)

Orange sable, macerated berries

Christmas Pudding (VG)

Brandy sauce, condensed milk ice-cream

Comté Cheese

Aged 24 months, apple chutney, crackers

(VG) VEGAN | (V) VEGETARIAN



24.
STORIES

|