

## Starters

### Spiced Roast Butternut Squash Soup

Coconut, Sippets & Chives / v

### Warm Game & Rarebreed Pork Puff

Spiced Date Chutney

### Sipsmith Gin, Beetroot & Dill Cured Salmon

Cucumber, Sour Cream & Dill

### Grilled Rosary Ash Goats Cheese

Crisp winter leaves, walnut dressing /vg

## Mains

### Slow Cooked Beef Cheeks

Spiced Squash, Caramelised Shallot, Green Herb Sauce

### Cornish Pan-Fried Hake

wilted spinach, mussels

### Roast Norfolk Bronze Turkey

Stuffed Leg, Sprouts, Bacon & Chestnuts, Butter Poached Potato

### Wild mushroom & chestnut barley,

Winter truffle /v

### Chophouse Charcoal Grill

*Steaks are cooked med rare or well done*

### Aberdeen Angus Cross 21 Day Aged Fillet

*Triple Cooked Chips, 300g £15 Supplement*

### Aberdeen Angus Cross 35 Days Aged Rib Eye

*Triple Cooked Chips, 350g £13 Supplement*

## Sides - £4.50

Triple cooked chips  
Garlic field mushrooms  
Buttered greens  
Fine Green Beans  
Winter Leaf Salad

## Sauces & Butters - £2.50

Truffle Butter  
Green Peppercorn  
Red Wine Gravy  
Béarnaise  
Garlic Butter

## Puddings

### Warm Melting Chocolate Fondant

Vanilla Ice-Cream

### Sauternes Poached Pear

Rum & Chestnut Ice Cream, Almond biscuit /v

### Burnt Cambridge Cream

Brandy snap

### Cropwell Bishop Stilton

House Chutney, Oatcakes

**£55 set menu**