If you have any allergies or dietary requirements please speak to a member of staff for more information

STARTERS

Mushroom and Potato Croquettes, Pickled Walnut Sauce
Tuna Tartar, Yuzu, Pickled Ginger and Wasabi
Venison Carpaccio, Fennel, Rocket, Balsamic Glaze

MAIN COURSE

All Mains served with Roast New Potatoes, Honey Mustard, Heritage Carrots and Toasted Sourdough
Herb Rolled Pork Belly, Yorkshire Pudding, Brussel Sprouts, Spiced Cranberry Sauce, Onion Gravy
Pumpkin, Caramelised Onion and Porcini Pethivier
Salmon En Croute, Rainbow Chard

DESSERT

Frangipane Pear and Lemon Thyme Tart, Mascarpone Cheese
Sticky Toffee Pudding, Vanilla Ice Cream
Boozy Chocolate Orange Mousse, Chocolate Tuille
Includes Tea, Coffee, Mini Mince Pies and Bakewell Bites

ADD ONS

Sourdough and Whipped Butter..........................£4pp
Albie Cheese Platter (min 10 people)..................£12pp
Albie Charcuterie Board (min 10 people).............£20pp

3 COURSES £60PP
Can be served family style on sharing platters or individually plated. For individually plated, a full pre-order is required.

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