



Cream of celeriac soup, toasted hazelnuts, truffle oil, soda bread £7.00
Spiced cauliflower fritters, lentil dahl, toasted almonds, pommegranite £9.00
Chicken, mushroom & tarragon terrine, prune chutney, whipped mushroom butter, homemade brioche £10.00
Scallops& chorizo baked in the shell, red pepper, roasted garlic puree £12.00
Gin & beetroot cured seatrout, pickled beetroot, crème fraiche, dill cucumber £11.00



Roast turkey, traditional trimmings £20.00

Pan seared fillet of seabass, charred potato, slow cook potato, smoked aubergine puree,
Bouillabaisse sauce £22.00

Slow cooked aubergine, tamarind, white bean puree, roasted onion £16.00 JOG fillet of beef wellington, potatoes roasted in beef dripping, seasonal veg £37.00 Pheasant braised in red wine, mushrooms, smoked bacon, butter mash, creamed cabbage £22.00



Chocolate pave, clemetine puree, bourbon ice cream, toasted sesame tuille
Chilled rice pudding, mango lime, burnt white chocolate, puffed rice crumb
Vanilla & raspberry crème brulee,homemade shortbread
JOG Christmas pudding, brandy sauce
Homemade ice cream, vanilla, dark chocolate, bourbon
Sorbet, apple,mango
£8.50

£10pp deposit required at time of booking 10% service for tables of 6 and over

