

# Corner house

## Starters

Roasted Butternut Squash Soup, Crispy Sage, Sourdough Baguette 9.00 V

Garlic Wild Mushrooms, Sourdough Toast 8.45

Merlot Poached Pear, Saint Agur, Chicory, Hazelnuts, Thyme Croutons, Merlot Caramel 8.45 V (VG\*)

Truffle, Wild Mushroom, Goats Cheese Arancini, Saffron Aioli,  
Dressed Leaves 9.00 V

Chilli & Garlic Tiger Prawn Brochettes, Sauce Vierge, Lemon 9.50

Pressed Chicken & Wild Mushroom Terrine, Fruit Chutney, Watercress 8.50

## Main Course

Traditional Roast Turkey Breast "Pigs in Blankets", Parsley Stuffing, Roast Potatoes,  
Red Wine Jus 19.00

Venison Haunch Steak (Served pink), Colcannon with Comte Cheese, Blackberry Jus 19.00

Fillet of Seatrout, Potato, Chorizo, Pea Fricassee 18.00

Roasted Root Vegetable, Puy Lentil & Potato Pie, Roasted Chestnuts, Thyme Gravy 17.00 V

*All the Above Main Courses are Served with Roasted Parsnips, Swede, Carrots, Braised Red Cabbage & Brussel Sprouts*

Minute Steak, Parsley Frites, Garlic & Parsley Butter, Dressed Watercress 16.25  
Add Peppercorn Sauce Instead Of Garlic Butter 4.00

Hachis Parmentier de Poisson, Gruyere Pommes Puree, Salmon, Cod, Tiger Prawns, Smoked Salmon,  
Smoked Haddock, Bechamel, Lemon, Tender Stem Broccoli 19.25

## Sides

Salted French Fries 4.50 | Roasted Root Vegetables 4.50 | Braised Red Cabbage 4.50 |  
Brussel Sprouts 4.50 | Sliced Sourdough Baguette, Sea Salt Butter 4.00

## Desserts

Christmas Pudding, Brandy Sauce & Redcurrants 8.00 V

Bitter Chocolate Torte, Bailey's Cream. Chocolate Shavings, Café Curl 8.00 V

Mulled Winterberry Cheesecake, Blueberry Jelly, Blueberry Puree, Chantilly Cream 8.00

Ice Cream & Sorbet (2 scoops) (V/VG\*) 6.75

Vanilla | Vegan Vanilla | Chocolate | Salted Caramel | Rum & Raisin | Mango | Lemon | Raspberry

## French Cheese Board

Delice de Bourgogne | Fourme d'Ambert | Comte | French Emmental | French Gruyère  
Select 3 Cheeses 10.95  
5 Cheese Option 14.95

### Food Allergy Information (V) Vegetarian (VG\*) Can be prepared Vegan on request

Our kitchen is not an allergen-free environment. While we take food allergy safety seriously, we cannot guarantee that any dish is completely free from allergens. We will do our best to accommodate dietary restrictions where possible and help you make informed choices.

If you have any food allergies or intolerances, please speak to a member of our team before placing your order.

Please note: Some dishes may contain nuts or nut derivatives. Fish dishes may contain bones.

A discretionary 12.5% service charge will be added to your bill. All gratuities go to our staff.