DECEMBER MENU

Set menu deal: 2 courses for £20.00 & 3 courses for £25.00

Available Monday - Thursday lunch & dinner only not including Christmas Eve, New Year's Eve & New Year's Day

STARTERS

Parsnip, cider & windfall apple soup



Smoked sea trout terrine, fine herb and caviar butter, pickles and toast



"Deer Spheres" Our signature: blue cheese and muntjac deer risotto balls served with wild garlic mayo and berry sauce. £7.80

Wild mushroom bhaji – a mixture of winter mushrooms fried until crispy

£7.90

Medium rare Pigeon breast with chocolate oil and spent boozy berry chutney

£8.60 🗶

MAIN COURSES

Squash and nettle wellington, douglas fir and white wine cream sauce, and greens

£15.50

Pork belly with apple, elderberry & scrumpy sauce, mash, cabbage, gravy



Game season pie of the day, windfall apple mash, liquor £15.50

Beef or Vegetarian Burger Served with hand-cut chips, homesmoked cheese, salad & wild pickles

£14.50

Spicy Octopus & cuttlefish stew with home-smoked peppers in a tribute to Galician pulpo

£17.90 **X**

Duck breast with wild sea buckthorn, bacon & lentils, brown sugared sprouts



SIDE DISHES

Hand-cut chips, alexander seed seasoning [₹] £4.00 **X**

Cauliflower cheese, cherry wood smoked cheddar

£4.50 **/**

Cabbage steak with black treacle, horseradish & dog rose petals



Sea buckthorn flamed Brussel sprouts, cranberries, chestnuts £4.40 House salad, pickled samphire, £,3.25







Vegetarian



Can be made vegan on request



Can be made gluten free on request



Kids menu available please ask a member of the team



If you have any dietary requirements or allergies please inform staff



For more info about our wild adventures

www.foragewell.com

Watch us having wild fun with food

www.youtube.com/theforagers

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