

THE HUNTER S

Starters

Reina tomato, avocado and burrata salad with basil dressing
Chilled or hot asparagus with sauce vierge
Caramelised goose liver terrine, brioche and fig chutney
Smoked haddock scotch egg, piccalilli and tomato coulis
Crispy chicken wings with spiced honey and chili sauce
Halloumi fries with garlic mayo dip

Specials

Lobster ravioli, samphire and lobster sauce
Truffled cauliflower soup with garlic croutons
Twice baked smoked raclette cheese soufflé with baby leeks “a la grecque”
Crab salad with fresh mango and orange segments, passion fruit dressing
Roast fillet of cod with braised endive, pommes dauphines and wild mushroom sauce
Norfolk turkey wrapped in Parma ham served with all trimmings and red wine jus

Mains

8oz grilled Scottish ribeye steak with twice cooked hand cut chips, iceberg lettuce with blue cheese dressing and foie gras herbs butter
Hunter beef burger with bacon, cheese, horseradish sauce, pickles, onions and fries
Grilled harissa chicken burger with cheese, classic chili sauce, pickles, onions and fries
Billingsgate fish & chips with homemade mushy peas and tartar sauce
Beef Wellington served with mixed greens, hand cut chips and red wine jus
(Serves 2 & 45 minutes wait time)
Vegetarian Shepherd's pie with sweet potatoes mash and lentil sauce

Puddings

Christmas pudding with brandy and orange ice cream
Rhubarb and bramley apple crumble with clotted cream ice cream
Sticky banana and toffee pudding, toffee sauce and ice cream
Hot chocolate fondant with honeycomb ice cream
Selection of cheese, caramelized onion chutney and crackers

Sides

Fries, hand cut or sweet potato chips (v)
Cocktail sausages & honey mustard
Seasonal green salad with walnuts (v)
Nocellara olives (v)
Bread & butter (v)

Subject to change and availability

****Some dishes may contain traces of nuts. Please ask your server if you have any concerns****