

# SHEARS YARD

## STARTERS

Caramelised white onion & sage soup, sour dough bread (VE)

Ponzu cured salmon sashimi, sushi rice, togarashi chilli, egg yolk,  
nori furikake (GF)

Pork, grain mustard & tarragon terrine, apple puree, gherkins & oatcakes (GF)

Heritage beetroot & whipped goats cheese salad, toasted chestnuts,  
beetroot ketchup (V) (GF)

## MAINS

All served with seasonal vegetables

Roast turkey, stuffing, chipolatas wrapped in bacon, turkey gravy &  
roast potatoes (GF)

Salt baked celeriac, root vegetable jus, wild mushroom, kale & white bean  
cassoulet (VE) (GF)

Hake fillet, Jerusalem artichoke velouté, sautéed leeks & potatoes with grain  
mustard & lemon (GF)

Roast cauliflower & cheddar orzo pasta, toasted yeast & raisin vinaigrette, charred  
broccoli (V)

## DESSERTS

Mince pie chocolate brownie, chilled after 8 mint custard,  
candied hazelnuts (V) (GF)

Frozen berry Eton mess, mulled wine & blackberry espuma,  
cinnamon Chantilly (V) (GF)

Selection of cheeses, crackers & accompaniments (V)

PX sherry poached pears, salted caramel ice cream (VE) (GF)

£35

V = Vegetarian

VE = Vegan

GF = Gluten Free