



Grant's Festive Menu 2026

£46 per person

Starters

Mushroom Pate , Damson and Apple Chutney, Focaccia Toast (v)

Wood Pigeon Breast, Smoked Bacon Rosti, Plum Sauce (gf,df)

Vodka and Beetroot Cured Salmon, Sun Dried Tomatoes, Beetroot, Mustard Vinaigrette(df,gf)

Twice Baked Eden Chieftain Cheese Souffle with Creamed Leeks (v)

Mains

Roast Turkey, Cranberry Stuffing, Roast Potatoes and Traditional Trimmings (df,gf available)

Lamb Shank Shepherds Pie with Braised Red Cabbage

Herb Crust Monkfish, Shellfish Peppercorn Sauce, Spinach, Parmesan Mash (gf)

Red Curry Cauliflower, Roast Peppers, Cauliflower Puree, Peanut Sauce (v,vg,gf,df)

Cumbrian Fillet Steak, Field Mushroom, Plum Tomato, Skin on Fries +Garlic Butter (gf) (**£9 supplement**)

Sides (£4.50 supplement each)

Skin On Fries (v,vg,gf,df)

Dauphinoise Potatoes (v, gf)

Roast Potatoes (v,vg,df,gf)

Poached Carrots with Sesame (v,vg,df,gf)

Desserts

Spiced Plum Crumble Tart with Ginger Ice Cream (v,(vg and df available)

Dark Chocolate Mousse, Orange and Cranberries, Praline (v)

Vanilla Panna Cotta with Winter Berries and Meringue (v, (gf available)

A Selection of Local Cheeses served with Chutney, Apple and Artisan Biscuits (**£4 supplement**)