



THE CLIPPER

WINTER SET MENU

STARTERS

- French Onion Soup**, Alsace bacon, croutons, mature cheddar **GF**
Smoked Haddock Scotch Egg, creamed leeks, truffle shavings, parmesan
“The Relais” Game Terrine, apple and brandy chutney, toasted sourdough
Jerusalem Artichoke Risotto, black truffle shavings, artichoke crisps **VG, GF**

MAINS

- Battered Line Caught Cod Strips**,
triple cooked chips, peas, homemade tartare sauce, lemon
Poached Pavé of Farmed Salmon,
celeriac and potato dauphinoise, Gruyère cheese, sauce au vin jaune **GF**
“The Relais” Buttermilk Chicken Burger,
bacon, burger relish, tomatoes, pickles, smoked cheddar, brioche bun, triple cooked chips
Slow Cooked Beef Cheek,
parsnip risotto, caramelised crispy shallots **GF**
Roasted Sweet Potato and Rosemary Terrine,
miso aubergine, butternut squash, chestnuts, Vacherin Mont D’or sauce **V, VG***

DESSERTS

- Custard Tart**, spiced cranberries **V**
Dark Chocolate Fondant, almond ice cream, honeycomb **V**
Bramley Apple Crumble, winter berries, coconut, chocolate chip ice cream **VG, GF**
Selection of Ice Creams and Sorbets **GF**

Two Courses £21.50 | Three Courses 25.50

V - Suitable for Vegetarians. VG - Suitable for Vegans. GF - Gluten Free.

V* - Vegetarian available. VG* - Vegan available. GF* - Gluten Free available

Items on this menu may contain nuts. All our food is prepared in a kitchen where nuts, gluten and other allergens are present, our menu descriptions do not include all ingredients.

IF YOU HAVE ANY FOOD ALLERGIES PLEASE LET US KNOW BEFORE ORDERING.

Full allergen information available on request. Prices include VAT and are subject to a discretionary service charge of 12.5%. The above menu may be subject to variation or change.