

CHRISTMAS FEAST

STARTERS

Smoked ham, orange and Sussex
Charmer croquettes, capers and
tarragon crème fraîche

Spiced Crown Prince squash soup,
toasted chestnuts and seeds, (vg)
sourdough toast (v)

Potted Devon crab,
pickled fennel and watercress,
sourdough toast

Duck, orange, pistachio and
tarragon rillettes, quince jelly,
winter pickles, sourdough toast

Wild mushroom,
chestnut and chicory tart, walnuts,
lemon, parsley (vg)

MAINS

Crown of English Rose turkey,
pigs in blankets, goose fat roast
potatoes, honey roasted carrots
and parsnips, gravy, bread sauce,
Brussel tops and chestnuts

Beetroot, fennel and
mixed nut roast, Bloody Mary
sauce, rosemary roast potatoes,
Jerusalem artichokes,
Brussel tops (vg)

Slow cooked beef, star anise
and parsnip suet pie, crushed
winter roots, Brussel tops

8oz Aberdeen Angus rump steak,
triple cooked chips,
roasted shallot, béarnaise

Roast Scottish salmon,
creamed celeriac, fennel, leeks
and gremolata

PUDDINGS

Vegan chocolate brownie,
dairy free yogurt, cranberries,
hazelnuts, walnuts

Blue Monday, Isle of Mull
Cheddar, Cenarth brie, quince
jelly, celery, seeded crackers
(Supplement £2.50)

Chocolate and
marmalade brioche bread
pudding, chocolate ice cream

Christmas pudding, spiced syrup,
brandy butter ice cream

Apple and quince crumble,
custard

3 courses £34

Before you order your food and drink, please inform a member of staff if you have a food allergy or intolerance.

We're proud to source the finest seasonal fruit, vegetables, meat, fish and dairy to create our menus. 

Tables of 8 or more are subject to a discretionary service charge of 12.5%



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