

CHRISTMAS FEAST

STARTERS

Potted Devon crab,
pickled fennel and watercress,
sourdough toast

Roast celeriac soup,
toasted chestnuts and seeds,
sourdough toast (v)

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

Suffolk salami and chorizo,
winter pickles, olives,
sourdough toast

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

MAINS

All served with goose fat roast potatoes and honey roasted carrots & parsnips

Crown of English Rose turkey,
pigs in blankets, bread sauce,
Brussel tops and chestnuts

Beetroot, fennel and
mixed nut roast, Bloody Mary
sauce, rosemary roast potatoes,

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

Spiced cider braised pork belly,
crushed winter roots,
Brussel tops, Bramley apple
and rosemary sauce

Jerusalem artichokes,
Brussel tops (vg)

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

PUDDINGS

Christmas pudding, spiced syrup,
brandy butter ice cream


Apple and quince crumble,
custard

Cenarth brie, quince jelly, celery,
seeded crackers

Chocolate and
marmalade brioche bread
pudding, chocolate ice cream

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

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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