

CHRISTMAS FEAST

STARTERS

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

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

Roast Crown Prince squash,
beetroot, Brussel tops, lentils,
orange and mixed seed salad (vg)

Chicken liver parfait,
winter pickles, quince jelly,
sourdough toast

Severn and Wye smoked salmon,
shallots, capers, parsley and lemon,
sourdough toast

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

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

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

Celeriac, Jerusalem artichoke
and spinach pithivier, crushed
winter roots, Brussel tops (vg)

Hampshire venison, chestnut,
port and bay leaf suet pie, crushed
winter roots, Brussel tops

PUDDINGS

Christmas pudding, spiced syrup,
brandy butter ice cream


Chocolate and
marmalade brioche bread
pudding, chocolate ice cream

Apple and quince crumble,
custard

Nutmeg panna cotta, orange and
cranberries, cinnamon crumble

Isle of Mull Cheddar, quince jelly,
celery, seeded crackers

3 courses £25

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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