



STARTERS

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

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

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

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

Potted Devon crab,
pickled fennel and watercress,
sourdough toast

MAINS

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

6oz Aberdeen Angus
fillet steak, triple cooked chips,
roasted shallots, béarnaise
(Supplement £12.50)

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

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

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

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

PUDDINGS

Blue Monday cheese, quince jelly,
celery, seeded crackers


Christmas pudding, spiced syrup,
brandy butter ice cream

Apple and quince crumble,
custard

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

Chocolate and
marmalade brioche bread
pudding, chocolate ice cream

3 courses £40

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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