

CHRISTMAS FEAST

STARTERS

Potted Devon crab,
pickled fennel and watercress,
sourdough toast

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

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

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

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,
Jerusalem artichokes,
Brussel tops (vg)

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

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

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

PUDDINGS

Christmas pudding, spiced syrup,
brandy butter ice cream

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

Spiced winter fruit Bakewell,
clotted cream

Cenarth brie, quince jelly, celery,
seeded crackers

Nutmeg panna cotta, orange and
cranberries, cinnamon crumble

3 courses £37.50

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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