

CHRISTMAS FEAST

STARTERS

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

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

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

MAINS

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

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

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

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

PUDDINGS

Christmas pudding, spiced syrup,
brandy butter ice cream

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

Blue Monday cheese, quince jelly,
celery, seeded crackers

3 courses £23.95

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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