

CHRISTMAS FEAST

STARTERS

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

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

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

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

MAINS

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

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

8oz Aberdeen Angus rump steak,
triple cooked chips,
roasted shallot, béarnaise

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


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 £30

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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