

CHRISTMAS FEAST

STARTERS

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

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

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

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

Chicken liver parfait,
winter pickles, quince jelly,
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

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

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

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

Spiced winter fruit Bakewell,
clotted cream

Apple and quince crumble,
custard

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

3 courses £32

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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