

CHRISTMAS FEAST

STARTERS

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

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

Potted Devon crab,
pickled fennel and watercress,
sourdough toast

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

Root vegetable bubble and
squeak, poached duck egg,
hollandaise (v)

MAINS

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

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

Roast Scottish salmon,
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

Cenarth brie, quince jelly, celery,
seeded crackers

Nutmeg panna cotta, orange and
cranberries, cinnamon crumble

3 courses £29.95

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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