

## STARTERS

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

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

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

Beetroot, fennel and  
mixed nut roast, Bloody Mary  
sauce, rosemary roast potatoes,  
Jerusalem artichokes,  
Brussel tops (vg)

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

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

## PUDDINGS

Christmas pudding, spiced syrup,  
brandy butter ice cream

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

Spiced winter fruit Bakewell,  
clotted cream

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

Nutmeg panna cotta, orange and  
cranberries, cinnamon crumble

## 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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