

CHRISTMAS FEAST

STARTERS

Duck, orange, pistachio and tarragon rillettes, quince jelly, winter pickles, sourdough toast

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

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

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

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

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

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

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

PUDDINGS

Nutmeg panna cotta, orange and cranberries, cinnamon crumble


Christmas pudding, spiced syrup, brandy butter ice cream

Blue Monday cheese, quince jelly, celery, seeded crackers

Chocolate and marmalade brioche bread pudding, chocolate ice cream

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

3 courses £25

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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