

FESTIVE MENU

DAIRY FREE

Available 24th November to 24th December, lunch and evening, excluding Sundays

STARTERS

- Beetroot-cured salmon**, winter vegetable salad, beetroot, homemade bread
- Pork and ham hock terrine**, toffee apple, crackling, watercress and apple salad
- Beetroot and whipped vegan cheese terrine**, spinach and walnut pesto, candied walnuts

MAINS

- Slow-roasted Kelmscott pork belly**, apple, carrots, celeriac, crackling, cider jus
- Vegan gnocchi**, wild mushroom and salsify ragu, vegan Parmesan
- Roast local pheasant**, confit pheasant leg hash brown, parsnips, sprout tops, chestnuts

PUDDINGS

- Dark chocolate, ginger and almond delice**
- Homemade sorbets**

£38 for 2 courses / £43 for 3 courses



Amount includes a donation to SSNAP at the John Radcliffe Hospital



ALLERGENS: For details of all other allergens, just ask.

BOOKING

Bookings only • £10 per person deposit required • Pre-order required at least 5 days in advance (a pre-order form will be sent with the confirmation email) • Christmas crackers • Christmas gift for everyone joining us

Local Suppliers

We grow lots of our own produce, support local suppliers and keep our carbon footprint low.

