

FESTIVE MENU

GLUTEN FREE

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

STARTERS

Spiced parsnip and apple soup, gluten free bread

Beetroot-cured salmon, winter vegetable salad, beetroot, smoked salmon mousse, gluten free cracker

Pork and ham hock terrine, toffee apple, watercress and apple salad

Beetroot and whipped cheese terrine, spinach and walnut pesto, candied walnuts

MAINS

Slow-roasted Kelmscott pork belly, apple, carrots, celeriac purée, crackling, cider jus

Pan fried seabream, smoked mussel chowder, greens

Gluten free gnocchi, wild mushroom and salsify ragu, Parmesan

Roast local pheasant breast, roast parsnips, sprout tops, chestnuts, parsnip puree, parsnip crisps

PUDDINGS

Mulled wine trifle, blackberries

Dark chocolate, ginger and almond delice, stem ginger ice cream

Homemade ice creams or sorbets

British cheeses, gluten free crackers, accompaniments (£5 supplement)

£38 for 2 courses / £43 for 3 courses



Amount includes a donation to SSNAP at the John Radcliffe Hospital



ALLERGENS: All dishes can be made gluten free except the Baked Alaska and sticky toffee pudding. If you would like to see our vegan and dairy free menus, please let us know. 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.

