

FESTIVE MENU

Available 1st to 24th December, lunch and evening, excluding Sundays

STARTERS

Celeriac and apple soup, blue cheese and apple tortellini

Chicken and duck liver parfait, fig and port chutney, toast

Smoked mackerel pate, apple cider jelly, spring onion, black treacle soda bread

Beetroot and bulgur wheat salad, candied walnuts, walnut pesto, feta

MAINS

Roast haunch of venison, steamed venison pudding, spiced red cabbage, parsnips

Seabream, potato fondant, coriander emulsion, sea vegetables, crab croquette and bisque

King Oyster mushroom "steak", spiced pumpkin puree, roast pumpkin, pickled girolles, roasted alliums, crispy kale

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

PUDDINGS

Baked brandy custard, nutmeg, spiced poached pears

Gingerbread and dulce de leche trifle, stem ginger ice cream

Chocolate tiffin, cranberries, orange, pistachio ice cream

Sticky toffee pudding, warm toffee sauce, praline tuille, vanilla ice cream

British cheeses, sourdough crackers, accompaniments (£3 supplement)

£33 for 2 courses / £38 for 3 courses



Amount includes a donation for The Red Cross Ukraine Appeal



ALLERGENS: All dishes can be made gluten free except the trifle 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.

