

FESTIVE MENU

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

STARTERS

Spiced parsnip and apple soup, homemade bread

Beetroot-cured salmon, winter vegetable salad, beetroot, smoked salmon mousse, thyme crisps

Pork and ham hock terrine, toffee apple, crackling, 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

Potato and rosemary ravioli, wild mushroom and salsify ragu, Parmesan

Roast local pheasant, confit pheasant leg hash brown, parsnips, sprout tops, chestnuts

PUDDINGS

Christmas pudding baked Alaska, brandy syrup, candied orange

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

Mulled wine trifle, blackberries

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

British cheeses, sourdough 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.

