

FESTIVE MENU

Available 26th November to 24th December, lunch and evening, excluding Sundays.

NIBBLES (Can be ordered as extras)

Homemade breads, whipped butters £4

Pancetta, cranberry and cheddar croquettes £7

Pigs in blankets, cranberry sauce £7

Korean chicken, pickled red onion, chilli, sesame £10

STARTERS

Roasted parsnip and honey velouté, homemade bread

Whisky-cured salmon, cucumber, radish, crispy capers, honey and mustard aioli

Whipped duck liver parfait, duck terrine, candied hazelnut, orange

Salt-baked beetroot, black olive, whipped vegan cream cheese

MAINS

Sage and onion stuffed turkey crown, pancetta, fondant potato, braised carrots and parsnips, sprout tops, cranberry, turkey jus

Baked fillet of cod, pomme purée, piccalilli beurre blanc, greens

Slow-roasted Kelmscott pork belly, parmentier potato, apple, carrot, crackling, cider jus

Celeriac and wild mushroom pithivier, spinach, potato, celeriac purée, thyme roasted carrots, red wine jus

Braised feather blade of beef, Roquefort mash, smoked bacon lardons, baby silver skin onions, shimeji mushrooms, Bourguignon sauce

PUDDINGS

Christmas pudding baked Alaska, brandy syrup, candied orange

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

Spiced apple terrine, mulled wine sorbet

Gingerbread and chocolate tart, stem ginger ice cream

British cheeses, sourdough crackers, accompaniments (£5 supplement)

£38 for 2 courses / £45 for 3 courses

(For every Festive Menu booked, we will make a donation to our chosen charity, The Anaphylaxis Campaign)

ALLERGENS: If you would like to see our gluten free, dairy free and vegan menus, please let us know. For details of all other allergens, just ask one of the team.

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 of a £10 voucher for everyone joining us • 12.5% service added to parties of 6+

