

Boxing Day Lunch Menu

STARTERS

Spiced parsnip and apple soup, scrumpy reduction, parsnip crisp, homemade bread

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

Chicken and duck liver parfait, apple and vanilla chutney, toast

Beetroot terrine, whipped cheese, spinach and walnut pesto, candied walnuts, marinated blackberries, sourdough croutons

MAINS

Roast 28-day aged sirloin of beef, Yorkshire pudding, garden vegetables, cauliflower cheese, red wine jus

Potato and rosemary ravioli, wild mushrooms, salsify, truffle dressing, Parmesan

Pan fried seabream, smoked mussel and saffron chowder, bacon, greens

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

PUDDINGS

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

Rum poached pineapple, whipped crème fraiche, lime, crème fraiche crisp

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

Muscovado panna cotta, port glaze, figs, Chantilly cream

British cheeses with crackers and accompaniments (3 cheeses-£3 extra)

Ashcombe - semi hard, pasteurised cow's cheese, with red grape chutney

Sinodun Hill - soft goat's cheese, with quince

Shropshire Blue - semi hard blue cow's milk, with apple and vanilla chutney

Baron Bigod - soft, unpasteurised cow's cheese, with apricot chutney

2 courses £38

3 courses £45

* For details of all allergens, please ask a member of the team for the allergen notes

Children's menu available - just ask a member of the team

Local Suppliers

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

