

FESTIVE MENU

from 21st November to 30th December

2 COURSES £30.95 | 3 COURSES £38.95



To Start

Cauliflower velouté , Jerusalem artichoke crisps, freshly grated Parmesan & chive	v *gf
Duck liver parfait , truffle cream, confit onion purée, toasted brioche	*gf
Potted maple cured Chalk Stream trout , horseradish crème fraîche, dill pickle & smoked caviar	*gf
Twice baked cheddar soufflé , crispy leeks, truffled mornay	v
Pan seared king scallops , pumpkin purée, confit new potatoes, crispy capers and sage - £5 supplement	gf

Main

Worcestershire free range turkey ballotine , confit leg bon bon, duck fat roasted potatoes, charred sprouts, roasted roots, pigs in blanket, rich turkey gravy	*gf
8-hour slow braised shoulder of beef bourguignon , beef fat carrots, horseradish potato	gf
Winter mushroom risotto , porcini crumb, baby watercress, freshly grated Parmesan	*ve gf
Miso cod , fermented pepper mash, long stem broccoli, nasturtium leaf	gf
Whole baked Cornish sole , wild mushroom butter sauce, new potatoes and chive - £8 supplement	gf
Venison haunch Rossini , duck pâté croûte, truffle butter & Madeira jus, buttered mash and greens - £8 supplement	*gf

Perfect Sides

Cauliflower cheese to share, rich mornay sauce	v	7.5
Pigs in blankets		4.5
Mulled wine braised red cabbage	ve gf	4.5
Rocket, fig, hummus, goat's cheese, balsamic dressing	v gf	4.95
Roasted squash, Isle of White tomato, basil pesto	ve gf	4.5
Beef dripping skin on fries, rosemary and thyme sea salt, add parmesan and truffle £2	*ve *gf	4.5
Triple cooked beef dripping chips, rosemary and thyme sea salt, add parmesan and truffle £2	*ve *gf	4.95
Gratin dauphinoise, add bayonne ham £2	v gf	7.5

Sauces

Red wine and madeira jus	gf	2	Green pepper sauce	gf	2	Bearnaise sauce	v gf	2
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Dessert

Traditional Christmas pudding , brandy butter	*ve *gf
Craquelin choux bun , chocolate crèmeux, dulce de leche gelato, honeycomb, cocoa nibs	v
Glazed lemon tart , blackberry sorbet, biscuit crumb	v
English sparkling wine and cherry trifle , English custard, vanilla and kirsch	
Seasonal Cheese : Cornish brie, mince pie, onion purée, fig and sultana toast	v *gf

To Finish

Warm mini mince pies	v
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v = vegetarian ve = vegan gf = gluten free *ve = vegetarian, can be adapted to vegan on request *gf = can be adapted to gluten free on request
An optional service charge will be added to your bill.