



Christmas Party

Parsnip & apple soup, game chips, homemade bread (v) (gf opt)

Smoked Facombe venison Scotch egg, hedgerow compôte

Beetroot cured chalk stream trout, dill potato salad, watercress (gf)

Confit duck terrine, kumquat chutney, toasted brioche (gf opt)

Roasted breast of free-range turkey, cranberry-glazed chipolata,
chestnut & sage stuffing, goose fat roasted potatoes (gf opt)

Confit belly of pork, braised red cabbage, chorizo,
pomme anna, apple & calvados jus (gf)

Fillet of trout, saffron, mussel & samphire risotto (gf)

Beetroot gnocchi, wild mushrooms, pumpkin purée, crispy sage (v)

Christmas plum pudding, brandy butter (gf opt)

Dark chocolate & Cointreau panna cotta, biscotti (gf opt)

Mulled berry crème brûlée, ginger shortbread (gf opt)

Local artisan cheeseboard, winter chutney, celery, quince jelly (gf opt)

Vegan menu options available on request

A discretionary service charge of 10% will be added to your bill.

Please be aware that all our food is prepared in a kitchen where nuts, cereals containing gluten and other allergens are present. If you have any food allergy or intolerance query, please speak to a team member who will be happy to help.