



# FESTIVE MENU

Butternut squash & ginger soup, croutons, bread & butter £9.00 (agf)

Venison tartar, hay-smoked mayonnaise, pickled onion, pumpernickel £11.50 (agf)

Poached chalk stream trout, beetroot jelly, baked beetroots, horseradish £12.50 (gf)

Homemade pork pie, mulled cider jelly, compressed apple, celeriac remoulade, salad £10.00

Set mushroom custard, Jerusalem artichoke, apple balsamic caramel,  
hazelnut crumb £8.50 (agf)

Confit duck leg, potato terrine, heritage carrots, cavolo nero, liquorice, jus £24.00 (gf)

Halibut, red onion, turnip, spinach, champagne sauce, coriander potatoes £26.50 (agf)

Roast partridge, leg ragu, roast pear, Jerusalem artichoke, Brussel sprouts, jus £27.00 (gf)

Braised beef cheek, smoked mashed potato, cabbage, pancetta, pickled walnut, jus £26.00 (gf)

Crown prince pumpkin, spinach & chestnut wellington,  
artichoke purée, seasonal vegetables £19.50

Panettone bread and butter pudding, Christmas custard £9.00 (agf)

Christmas pudding, rum sauce, brandy butter £9.00

Chocolate Pave, caramelised banana, honeycomb, mulled ice cream £9.00

Passion fruit & white chocolate cheesecake, coconut & lime sorbet £9.00

Selection of cheeses, chutney, apple, grapes, artisan crackers £12.50 (agf)

