

Festive Menu

Starters

Jerusalem artichoke, leek and Lincolnshire Poacher soup
Crème fraîche, sourdough, burnt shallot butter (v)

Crown Prince squash carpaccio
Smoked chilli jam, sage crisps, whipped feta, pumpkin seed dukkah (ve)

Smoked ham hock and parsley terrine
Spiced pear chutney, pickled quail's egg, sourdough toast

Whipped Severn & Wye smoked mackerel
Beetroot tartare, capers, dill, rye toast

Mains

Kelly Bronze turkey ballotine
Goose fat roasties, winter greens, pigs in blankets, mulled wine cranberry sauce

Slow-cooked blade of Hereford x Angus beef
Bourguignon sauce, glazed carrot, smoked parsnip mash

Coley fillet in a masala-spiced batter
Curried lentils, coconut sambal, pumpkin pickle

Celeriac and mushroom pasty
Golden beetroots, hassleback potatoes, black kale, mushroom gravy (ve)

Puddings

Spiced sticky date pudding
Gingerbread ice cream, rum butterscotch (v)

Passionfruit and clementine posset
Boozy pomegranate compote, almond wafers (v)

Valrhona chocolate and illy espresso brownie
Sour cherry sorbet, maple granola (v)

Toffee apple, fig and chestnut crumble
Mincemeat ice cream or custard (v) (veo)

Additions

British cheese, quince jelly and crackers + £12pp

Handmade chocolate truffles + £4.5pp

Viennese mince pies with clotted cream + £4pp

£42.95

Allergen Info -

(v) Veggie friendly, (ve) Vegan, (veo) Vegan option available on request. Ask a team member for gluten-friendly options. Please inform a member of our team of any allergies before placing your order. We cannot guarantee the absence of all allergens in our dishes.



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