

Festive Menu

On Arrival

Pheasant sausage rolls - *spiced plum ketchup*
or
Simplicity 'nduja croquettes - *chive Crematta (ve)*

Starters

Caramelised cauliflower and Old Winchester soup
Butcombe ale, Marmite and Cheddar cheese straws (v)

Wild mushroom and chestnut pâté
Rye toast, pickled shimeji, shallot crisps, tarragon (ve)

Cornbury Estate venison carpaccio
Kohlrabi remoulade, blackberry vinaigrette, parsnip crisps

Chalk Stream trout cured in Cotswolds Distillery Gin
Beetroot tabbouleh, horseradish crème fraîche, dill

Mains

Kelly Bronze turkey ballotine, chestnut and apricot stuffing
Hasselback potatoes, winter greens, pigs in blankets, mulled wine cranberry sauce

Ox cheek Wellington
Parsley mash, maple-glazed carrot, red wine and shallot sauce

Cornish gurnard, mussels and crab bisque
Butter-braised fennel, saffron potatoes, smoked tomato aioli

Bromham beetroot, spelt and barley risotto
Roasted carrot and heritage squash, kale crisps, horseradish, toasted seeds (ve)

Puddings

Sticky figgy pudding
Cinnamon ice cream, brandy butterscotch (v)

Clementine syllabub
Boozy custard cream, treacle sponge, toasted almonds (v)

Valrhona chocolate delice
Gingerbread ice cream, caramelised pear, honeycomb (v)

Coconut rice pudding brûlée
Roasted pineapple, Two Drifters Rum caramel, pistachio praline (ve)

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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