

FESTIVE MENU

Woodland mushroom & chestnut soup, garlic focaccia croutons (v, n)

Hot water suet pastry seasonal game pie, port jelly

Home-smoked chalk stream trout, goat's curd, salt baked beetroot, buckwheat cracker (gf)

Turkey ballotine filled with sage & onion seasoning, pigs in blankets, roast potatoes,
glazed winter roots, sage jus (gf)

Slow braised beef feather blade, silky mash, glazed winter roots, red wine & port jus (gf)

Pan-seared sea trout, lobster velouté, wild spinach, samphire, rosti potato (gf)

Yorkshire cheddar & leek pithivier, dauphinoise potatoes,
charred baby leeks and leek velouté (v)

Aubergine cannelloni, sunflower feta, spinach & olive tapenade,
roasted garlic tomato sauce (v, vg, df, gf)

Terry's chocolate orange - white chocolate, carrot & orange cake (gf)

Mango pavlova, sorbet, toasted meringue, vanilla & basil Chantilly (gf)

Traditional Christmas pudding, brandy sauce and candied peel

Tea & Coffee with homemade festive tiffin (gf)

(GFA) - Gluten Free available (GF) - Gluten free (V) - Vegetarian (VG) - Vegan (n) - Contains Nuts

If you suffer from any allergies, please make us aware when pre-ordering - we're happy to provide further information on the 14 specified allergens contained in our dishes. Whilst every effort is made to minimise cross-contamination, our dishes are freshly prepared in a kitchen that handles multiple allergens. We cannot, therefore, guarantee that any item on our menu is allergen or gluten free.