

Festive Menu

Starters

Caramelised cauliflower and Old Winchester soup

Butcombe ale, Marmite and Cheddar cheese straws (v)

Crown Prince squash carpaccio

Smoked chilli jam, sage crisps, whipped feta, pumpkin seed dukkah (ve)

Duck liver mousse

Spiced plum chutney, pickled carrots, brioche

Chalk Stream trout cured in Cotswolds Distillery Gin

Beetroot tabbouleh, horseradish crème fraîche, dill

Mains

Kelly Bronze turkey ballotine

Goose fat roasties, winter greens, pigs in blankets, mulled wine cranberry sauce

Ox cheek Wellington

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

Gilt-head bream with brown crab sauce

Dill potatoes, butter-roasted cauliflower, confit lemon, samphire tempura

Celeriac and mushroom pasty

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

Puddings

Sticky figgy pudding

Brandy butterscotch, cinnamon ice cream (v)

Valrhona chocolate mousse

Caramelised pear, hazelnut, honeycomb (v)

Gingerbread spiced creme brûlée

Candied oats, brown sugar shortbread (v)

Caramel roasted pineapple

Coconut sorbet, passionfruit, lime, pistachio praline (ve)

Additions

British cheese, quince jelly and crackers + £12pp

Handmade chocolate truffles + £4.5pp

Viennese mince pies with clotted cream + £4pp

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.



Recycled (FSC) paper & designed for single use only.

