

FESTIVE PARTY

Two course / Three course

Starters

Gin-cured Chalk Stream trout, beetroot, horseradish crème fraîche, dill

Duck liver mousse, spiced plum chutney, pickled carrots, brioche

Cropwell Bishop Stilton, date and walnut croquettes, remoulade, watercress (v)

Heritage squash, cider and chestnut soup, sourdough, baked apple butter (ve)

Mains

Roast English turkey, pork and chestnut stuffing, pigs in blankets, cranberry sauce, duck fat roasties, seasonal vegetables, proper gravy

Slow-cooked blade of beef, bourguignon sauce, glazed carrot, smoked parsnip mash

Beetroot Wellington, smoked celeriac, hasselback potatoes, kale, mulled wine gravy (ve)

Sea bass, saffron risotto, slow-roasted fennel, brown shrimp and caper butter

Puddings

Sticky figgy pudding, rum butterscotch, gingerbread ice cream (v)

Dark chocolate mousse, caramelised pear, hazelnut, honeycomb (v) **Caramel roasted pineapple**, coconut sorbet, passionfruit, lime, pistachio praline (ve) **Oxford Blue and**

Tunworth Camembert, quince jelly, pickled walnut, crackers

For the table

Suitable for 2-3 to share

Pigs in blankets, cider and honey glaze

Cauliflower cheese, pecorino, thyme crumb (v)

Brussel sprouts, smoked bacon, chestnuts

Sweet additions

Handmade chocolate truffles (v)

Viennese mince pie, clotted cream (v)

(v) Vegetarian, (ve) Vegan, (veo) Vegan option available on request. Ask for gluten-free options.

Please inform us of any allergies before placing your order. We cannot guarantee the absence of all allergens.

An optional service charge of 10% will be added to all parties. This menu is subject to change.

Scan the QR code for detailed allergy and calorie information.

*Offer available on Mondays and Tuesdays between 17th November and 9th December.

