

Festive Menu

2 courses £29.50 / 3 courses £36.95

Starters

Venison carpaccio – capers, gherkins, charred onions, smoked aioli

Cornish mackerel – cured and grilled, smoked pate, cucumber, buttermilk, apple and dill

❄️ Jerusalem artichoke soup – hazelnut and honey pesto, white onion marmalade (ve)

Roast Crown Prince squash – bulgur wheat, crispy kale, romesco, watercress (v)

Mains

Kelly Bronze turkey ballotine – chestnut and apricot stuffing, hasselback potatoes, breaded salsify, winter greens, pigs in blankets, cranberry and port gel

Cornbury Estate venison, wild mushroom and juniper pie – Butcombe Rare Breed ale sauce, creamed potato

Roast cod – Brixham crab bisque, sticky sherry chorizo, braised fennel and samphire

Salt-baked heritage carrot risotto – pickled carrots, crispy kale, vegan gouda, pine nuts, sage (ve)

Puddings

Warm plum Bakewell tart – custard and poached plums (v)

Pressed autumn apples – hazelnut crumble, blackberry sorbet, amaretto cream (ve)

Warm chocolate mousse – pistachio nougatine, white chocolate, brandy butter ice cream (v)

Barkham blue cheese – walnut and honey loaf, mulled wine poached pear (v)

Team Rewards

We hope you enjoy your meal with us. Please note we will add an optional 10% team reward to your bill and be assured 100% will be shared with today's team.

Allergen Info

(v) Veggie friendly (ve) Vegan friendly – Ask a member of staff for gluten friendly options

Please always inform a member of our team of any allergies before placing your order, as not all ingredients can be listed. Detailed allergen information is available upon request.

Our fish dishes may contain small bones, please take care.

We cannot guarantee the total absence of allergens in our dishes.



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