



Festive Menu



2 courses - £28.95 / 3 courses - £35.95

Starter

Creedy Carver duck leg bonbon and smoked breast
Spiced plum ketchup, beetroot remoulade

Chalk Stream Farm trout cured in Butcombe Goram IPA
Cucumber, apple, celeriac, crème fraiche, rye croutons, pickled fennel



Roasted Crown Prince squash
Whipped feta, smoked chilli oil, sage, pumpkin seed dukkah (pb)

Caramelised celeriac soup
Cauliflower pakora, coconut yoghurt, curried chickpeas (pb)

Main

Kelly Bronze turkey ballotine
Goose fat roasties, winter greens, pigs in blankets, mulled wine cranberry sauce

Slow-braised ox cheek
Smoked parsnip mash, glazed carrot, red wine, parsley and shallot sauce

Cornish hake
Lemon and herb crust, lobster sauce, samphire, saffron potatoes

Potato gnocchi
Wild mushroom velouté, tarragon, miso-roasted chestnuts, gremolata (pb)

Pudding

Spiced sticky date pudding
Gingerbread ice cream, rum butterscotch (v)

Chocolate espresso cheesecake
Hazelnut meringue, cherry sorbet (v)

Autumnal fruit and almond crumble
Apples, plums and blackberries, vanilla custard (v) (pb)

Chai latte rice pudding
Saffron poached pear, cinnamon ice cream, pistachios (v)

Allergen Info -

(v) Veggie friendly, (pb) Plant-based, (pbo) Plant-based 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.

Calorie Info -

All of our portions are calculated for one person to consume, except the snacks to share which are encouraged for 2 to 4 people to consume.
Adults need around 2000 kcal a day.



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