



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



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

Main

Kelly Bronze turkey ballotine
Pigs in blankets, parsnip and carrot, mulled wine cranberry sauce

Stokes Marsh Farm onglet steak
Jerusalem artichoke, roast shallots, green peppercorn sauce

Robata-grilled whole sea bass
Braised fennel, chicory, tomato, olive, and caper sauce

Salt-baked carrot and beetroot
Whipped cashews, kale, romesco, pink onions, dukkah (pb)

(All served with roast potatoes and seasonal greens, family style)

Pudding

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

Chocolate espresso cheesecake
Hazelnut meringue, cherry sorbet (v)

Prosecco poached pear
Whipped vanilla cheesecake, blackberry sorbet, maplecomb (pb)

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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