

Festive Menu

2 courses £29.50 / 3 courses £36.95

Starters

Pork and duck liver terrine – spiced quince chutney, H&G pickles, Butcombe beer bread

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

Keralan cauliflower soup – sprout-top pakora, coriander chutney, spiced chickpeas (ve)

Beetroot Waldorf – whipped goats' cheese, conference pear, candied walnuts, pickled celery (v)

Mains

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

Cornbury Estate venison – loin, haunch suet pudding, cavolo nero, artichoke, game jus, prune ketchup

Cornish sole – baked whole, shellfish bisque, River Fowey mussels, sea vegetables, saffron potatoes

Roast potato gnocchi – truffle, leek, crispy Clarence Court egg, wild mushroom, Parmesan (v)

Puddings

Dark chocolate delice – clementines, brandy, gingerbread ice cream

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

Advocaat semifreddo – spiced treacle sponge, pomegranate curd, brown sugar meringues

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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