

FESTIVE PARTY

Two course £35 / Three course £42

Starters

Winter salad, charred sprouts, orange dressing, pomegranate, pecans, Somerset Pecorino (v) (veo)

Cream of celeriac soup, green apple, blue cheese croutons, pickled garlic (v)

Ham hock and Cheddar rarebit croquettes, pineapple ketchup, shallot and parsley salad

Atlantic prawn cocktail, Marie Rose, avocado, piquillo peppers

Mains

Pork loin schnitzel, sprout 'kraut, hasselback potatoes, three mustard and caper butter sauce

Chalk Stream trout, winter ratatouille, root vegetable purée, preserved lemon gremolata

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

Spiced butternut squash pie, saag aloo, roast cauliflower, madras gravy (ve)

Puddings

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

Triple chocolate brownie, peppermint chocolate ice cream, mint crunch (v)

Little Biscoff filled doughnuts, toffee apple, custard, cinnamon crunch (v) (veo)

Cropwell Bishop Stilton and Somerset Camembert, quince jelly, pickled walnut, crackers (£4 supp)

Cheese available as an additional course £10pp

For the table

Suitable for 2-3 to share

Pigs in blankets, cider and honey glaze £6

Cauliflower cheese, pecorino, thyme crumb (v) £6

Brussel sprouts, smoked bacon, chestnuts £6

(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.

