



Festive Menu



3 courses - 37.95 / 2 courses - 29.95

On Arrival

Pheasant, cranberry and juniper sausage roll - prune ketchup
or
Wild mushroom tartlet – tarragon emulsion (pb)

Starter

Winter squash, cider and chestnut velouté
Butcombe beer bread, fig and apple butter (v) (pbo)

Cornbury Estate venison carpaccio
Stornoway black pudding, parsnip, quail's egg, Roscoff onion

Chalk Stream Farm trout cured in Goram IPA
Smoked potato, trout roe, crème fraiche, golden beetroot, fennel jam

Cauliflower and sprout pakora
Caramelised celeriac puree, coconut yoghurt, coriander chutney (pb)

Main

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

Stokes Marsh Farm beef, seared sirloin and sticky ox cheek
Confit potato, Jerusalem artichoke, shallot, green peppercorn

Brixham hake and River Fowey mussels
Langoustine bisque, sea vegetables, saffron potatoes, aioli

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

Pudding

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

Prosecco poached pear
Whipped vanilla cheesecake, blackberry, honeycomb (pb)

Dark chocolate delice
Sour cherry sorbet, syllabub, maple granola (v)

Cropwell Bishop Stilton
Honey and walnut loaf, quince jelly (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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