

Christmas Day

Starters

Roast cauliflower soup, chestnut gremolata, toasted sourdough (vg)
Hampshire venison carpaccio, celeriac & apple rémoulade
Baked South Coast scallops in the shell, samphire, clementine & garlic butter
Heritage beetroot salad, goat's curd, truffle & radicchio salad (v)
Jerusalem artichoke tart, pickled walnut & chestnut gremolata (vg)

Mains

All roasts served with double egg Yorkshire pudding, goose fat roast potatoes,
Brussel sprouts, crushed roots, maple roast parsnip, gravy
Crown of English turkey, maple roast gammon, Gressingham duck breast,
smoked bacon, pork & chestnut stuffing, redcurrant jelly
West Country 28 day aged sirloin of beef, smoked bacon, pork & chestnut stuffing, horseradish sauce
Pan roast turbot on the bone, Jerusalem artichoke, Scottish girolle mushrooms, samphire
Wild mushroom & beetroot Wellington, Jerusalem artichoke purée, rainbow chard, red onion gravy (vg)
Driftwood goat's cheese & pear salad, heritage beetroot, samphire, winter leaves (v)
Gressingham duck Wellington, parsnip purée, Scottish girolles, sea purslane

Puddings

Christmas pudding, brandy butter ice cream (v)
Apple, fig & chestnut crumble, lemon thyme custard (v)
Salted chocolate, hazelnut & Kirsch cherry mousse (v)
Lemon thyme posset, almond shortbread (vg)
Long Clawson Stilton, Bath Soft, Driftwood goat's cheese,
Pitchfork Cheddar, quince jelly, celery, seeded crispbread (v)

Adult £100 / Child £50

We're proud to be championing British farmers and producing fresh food sustainably.

*When ordering your food and drink, please inform a member of the team if you have a food allergy or intolerance.
As part of the nature of fresh game, dishes may contain traces of shot. Provenance may vary subject to supply.
All tables are subject to a discretionary service charge of 12.5%.*