

CHRISTMAS FEAST

Starters

- Roast celeriac soup, toasted chestnuts & seeds, sourdough (vg)
- Salt-baked beetroots, roast artichoke & chicory salad, pumpkin seeds (vg)
- Dorset cured pork loin, dandelion & hazelnut salad
- Severn & Wye smoked salmon, lemon mascarpone & pickled fennel
- Chicken liver parfait, caramelised onion & thyme chutney, watercress, sourdough toast

Mains

- Crown of English turkey, pigs in blankets, bread sauce, creamed Brussel sprouts, crushed roots, goose fat roast potatoes, Savoy cabbage, honey roasted parsnips, gravy
- Roast sirloin of beef, horseradish cream, creamed Brussel sprouts, goose fat roast potatoes, crushed roots, Savoy cabbage, honey roasted parsnips, gravy
- Butternut squash, spinach, fennel & chickpea bake, Bloody Mary sauce, sprouting cauliflower, rosemary roast potatoes, roasted parsnips (vg)
- Hampshire game & juniper suet pie, crushed carrots, swede & lovage, Savoy cabbage & gravy
- Pan-roasted sea bass, crushed potatoes & bacon, samphire & leeks, butter sauce

Puddings

- Christmas pudding, brandy butter ice cream
- Apple, fig & chestnut crumble, custard
- Chocolate brownie, salted caramel ice cream, toasted nuts & fruits (vg)
- Spiced fruit Bakewell, clotted cream
- Shepherds Purse Northern Blue, quince jelly, celery, seeded crackers

3 courses £37.00

Before you order your food and drink, please inform a member of staff if you have a food allergy or intolerance. Tables of 6 or more are subject to a discretionary service charge of 12.5% which will be added to your bill.

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CHRISTMAS

2020

