



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

MULLED WINE | NYETIMBER CLASSIC CUVEE | BLOODY MARY

STARTERS

Heritage beetroot, goat's curd & radicchio salad (v) 12
Curried parsnip soup, chestnut gremolata, toasted sourdough (vg) 12
South Coast scallops, Jerusalem artichoke purée, sea beets & smoked bacon 16
Sloe berry wild venison salami, celeriac & apple rémoulade, seeded crispbread 14

CHRISTMAS ROASTS

All our roasts are served with goose fat or olive oil roast potatoes, crushed winter roots, Brussel sprouts, maple roast parsnip, pork, smoked bacon & chestnut stuffing, cranberry sauce, gravy

Crown of English turkey 45
West Country rump of beef 45
Beetroot & swede Wellington, red onion gravy (vg) 40

PUB CLASSICS

Youngs beer battered haddock & chips, mushy peas, tartare sauce 30
Classic Angus beef burger, cheese, ale onions, pickles, tomato, lettuce, brioche bun, fries 25

SIDES

Cauliflower cheese 10
Pigs in blankets 10

PUDDINGS

Christmas pudding, brandy cream 13
Apple, fig & chestnut crumble, lemon thyme custard 14
Dark chocolate brownie, toasted hazelnuts, golden raisins, vanilla ice cream 14
Treacle tart, stewed clementines, clotted cream 14
British cheese board: Pitchfork Cheddar, Long Clawson Stilton, Bath Soft, celery, quince jelly, seeded crispbread 20

Before you order your food & drinks, please inform a member of staff if you have a food allergy or intolerance.

Tables of 4 or more are subject to a discretionary service charge of 12.5%.

An adult's daily recommended allowance is 2000 kcal.

Fish may contain small bones, game may contain shot. All weights & measures are accurate before being cooked. (V) vegetarian, (Vg) vegan.

