Starters

Roast apple & parsnip soup, pickled apple & chestnuts, sourdough toast (vg)

Severn & Wye smoked salmon, pickled beetroot, celeriac remoulade

Chicken liver parfait, caramelised onion & thyme chutney, pickled apple & watercress, sourdough toast

Salt baked beetroot, roast artichokes & chicory salad, pumpkin seeds (vg)

Smoked duck breast, orange, pomegranate & rocket salad

Mains

Crown of English turkey, pigs in blankets, bread sauce, Brussels sprouts & chestnuts, goose fat roast potatoes, honey roasted carrots & parsnips with gravy

Roast British sirloin of beef, horseradish cream, roast shallots, Brussels sprouts & chestnuts, goose fat roast potatoes, honey roasted carrots & parsnips with gravy

Smoked cod loin, celeriac, fennel & smoked bacon chowder

Butternut squash, chestnut mushroom & spinach Wellington,
Jerusalem artichoke purée, sprouting broccoli (vg)

Hampshire game and juniper suet pie, crushed winter roots, savoy cabbage

Puddings

Christmas pudding, brandy butter ice cream

Spiced fruit Bakewell, clotted cream

Spiced orange posset, walnut shortbread

Chocolate brownie, salted caramel ice cream, toasted nuts & fruits (vg)

Caws Cenarth brie, quince jelly, celery, seeded crackers

3 courses £35

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%