



CHRISTMAS FEAST

Starters

Roast celeriac soup, chestnut gremolata, toasted sourdough (vg)

Smoked haddock & dill croquettes, curried aioli,
chicory, watercress

Pork rillettes, pickled cucumber, cornichons, toasted sourdough

Smoked Brixham mackerel pâté,
orange & chestnut butter, toasted sourdough

Pan fried gnocchi, wild mushrooms, rocket pesto,
toasted chestnuts (vg)

Mains

Crown of English turkey, stuffed leg, pig in blanket, goose fat roast potatoes,
crushed winter roots, creamed leeks & Brussel sprouts, maple roast parsnip, Savoy
cabbage, cranberry sauce, gravy

Roast striploin of West Country beef, pig in blanket,
goose fat roast potatoes, crushed winter roots, creamed leeks & Brussel sprouts,
maple roast parsnip, Savoy cabbage, gravy

Smoked haddock, scallop & prawn pie, brown crab & Sussex Charmer mash

Beetroot Wellington, freekeh & chestnut mushrooms, rainbow chard, gravy (vg)

Pan roast sea bass, crushed potato, sundried tomato & butter sauce

Puddings

Young's Double Chocolate Stout Christmas pudding,
brandy butter ice cream (v)

Dark chocolate brownie, toasted hazelnuts, raisins, vanilla ice cream (vg)

Bramley apple, fig & chestnut crumble, vanilla custard (v)

Spiced winter fruit Bakewell, clotted cream (v)

Cropwell Bishop Beauvale blue cheese, quince jelly, celery,
seeded crispbread (v)

3 courses £35

SCROLL DOWN
TO ADD SOME SPARKLE

ADD SOME SPARKLE

Each item is priced per person

For the table

Young's ale sourdough, orange & chestnut butter (v) £3.50

Mixed vegetable crisps, lemon verbena olives, seeded crispbread (v) £3.00

Sides

Pigs in blankets £4.00

Dauphinoise potatoes (v) £4.00

Truffled cauliflower cheese (v) £4.00

To finish

Coffee, mince pie (v) £4.00

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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.