



A glass of Prosecco Corte on arrival

STARTERS

Root vegetable bubble & squeak,
poached duck egg, hollandaise (v)

Severn & Wye smoked salmon,
pickled cucumber, shallots,
capers, lemon

Roasted celeriac soup,
toasted chestnuts & seeds (v)

Chicken liver parfait,
winter pickles, quince jelly

Gressingham duck, juniper &
coriander croquettes, apple &
walnut salad, herby crème fraîche

JUDE'S LEMON SORBET

MAINS

All served with goose fat roast potatoes and honey roasted carrots & parsnips

Pan fried sea bass, fennel,
orange & watercress pearl barley,
mixed herb gremolata

Spiced cider braised pork belly,
Bramley apple purée,
red cabbage & cranberries

Crown of English Rose turkey,
honey glazed gammon,
seared goose breast,
pigs in blankets, bread sauce,
Brussel tops & chestnuts

Fillet of Aberdeen Angus beef,
truffled wild mushrooms,
celeriac purée, roasted shallots

Beetroot, fennel &
mixed nut roast, Bloody Mary
sauce, Jerusalem artichokes,
olive oil roast potatoes (v) (gf)

PUDDINGS

Blue Monday,
Rosary Ash goat's cheese,
Sharpham brie, Lincolnshire
Poacher, quince jelly,
seeded crackers

Christmas pudding,
brandy butter ice cream

Bramley apple &
cranberry crumble, custard



Whisky treacle tart,
clotted cream

4 courses Adult £65 Child £32.50

Children's portions are available for most dishes. Please ask for more details. A discretionary 12.5% service charge will be added to your bill (v) suitable for vegetarians, (gf) gluten free. Fish dishes may contain small bones. If you require further information on ingredients which may cause allergy or intolerance, please speak to your server before you order your meal. If you do have a food allergy, it will be helpful to us if you could inform staff so we can ensure that the dish you select is not at risk of cross contamination by other foods during its preparation and service.

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