

CHRISTMAS FEAST

STARTERS

Spiced Crown Prince squash soup,
toasted chestnuts and seeds, (vg)
sourdough toast (v)

Wild mushroom,
chestnut and chicory tart, walnuts,
lemon, parsley (vg)

Chicken liver parfait,
winter pickles, quince jelly,
sourdough toast

Severn and Wye smoked salmon,
shallots, capers, parsley and lemon,
sourdough toast

Potted Devon crab,
pickled fennel and watercress,
sourdough toast

MAINS

Crown of English Rose turkey,
pigs in blankets, goose fat roast
potatoes, honey roasted carrots
and parsnips, gravy, bread sauce,
Brussel tops and chestnuts

Spiced cider braised pork belly,
crushed winter roots,
Brussel tops, Bramley apple
and rosemary sauce

Celeriac, spinach, leek and
Sussex Charmer gratin,
butternut squash puree,
Jerusalem artichokes, Brussel tops,
rosemary roast potatoes (v)

Roast Scottish salmon,
creamed celeriac, fennel, leeks
and gremolata

Slow cooked beef, star anise
and parsnip suet pie, crushed
winter roots, Brussel tops

PUDDINGS

Nutmeg panna cotta, orange and
cranberries, cinnamon crumble

Christmas pudding, spiced syrup,
brandy butter ice cream

Spiced winter fruit Bakewell,
clotted cream

Vegan chocolate brownie,
dairy free yogurt, cranberries,
hazelnuts, walnuts

Blue Monday, Isle of Mull
Cheddar, Cenarth brie, quince
jelly, celery, seeded crackers
(Supplement £2.50)

3 courses £35

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

We're proud to source the finest seasonal fruit, vegetables, meat, fish and dairy to create our menus. 

Tables of 8 or more are subject to a discretionary service charge of 12.5%



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