

Festive Set Menu

2 courses 29.00 | 3 courses 37.00

Starters

Heritage Squash, Cider and Chestnut Soup
Sourdough, Baked Apple Butter (v) (veo)

Jerusalem Artichoke and Caramelised Onion Tart
Soused Pear, Truffle Vinaigrette (ve)

Honey Glazed Ham Terrine
Piccalilli, Quail Egg, Potato Crisps

Severn & Wye Smoked Haddock Rarebit
Pickled Samphire, Fennel and Dill Salad

Mains

Roast Free Range Turkey Breast, Pork and Chestnut Stuffing
Duck Fat Roasties, Seasonal Vegetables, Pigs in Blankets, Mulled Wine Cranberry Sauce

Classic Beef Bourguignon
Smoked Celeriac Mash, Honey-Glazed Carrot, Parsley and Shallot Crumb

Herb-Crusted Fillet of Seabass
Roasted New Potatoes, Cider-Braised Winter Greens, Café De Paris Sauce

Celeriac and Mushroom Pasty
Golden Beetroots, Hasselback Potatoes, Black Kale, Mushroom Gravy (ve)

Puddings

Spiced Sticky Date Pudding
Jersey Dairy Vanilla Ice Cream, Rum Butterscotch (v)

Valrhona Chocolate and illy Espresso Brownie
Cherry Ice Cream, Maple Granola (v)

Toffee Apple, Fig and Chestnut Crumble
Vanilla Ice Cream or Custard (v) (veo)

British Artisan Cheese (4.00 supp)
Caramelised Apple Chutney, Cornichons, Crackers (v)

For The Table

Suitable for 2-3 to share

Pigs in Blankets, Cider and Honey Glaze 6.00
Cauliflower Cheese, Pecorino, Thyme Crumb (v) 5.00
Brussel Sprouts, Smoked Bacon, Chestnuts 5.00

Sweet Additions

Handmade Chocolate Truffles (v) 2.50 per person
Viennese Mince Pies, Clotted Cream (v) 4.50 per person