

Festive Set Menu

2 courses 25.00 | 3 courses 32.00

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

Whipped Severn & Wye Smoked Mackerel

Beetroot Tartare, Capers, Dill, Rye Toast

Mains

Roast 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, Hassleback Potatoes, Black Kale, Mushroom Gravy (ve)

Puddings

Guernsey Gâche Bread and Butter Pudding

Calvados Custard (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