



Christmas Day

Starters

Spiced carrot & lentil soup, chestnut gremolata, toasted sourdough (vg/gfa)
Hampshire beef carpaccio, celeriac & apple rémoulade (gf)
Smoked salmon, beetroot celeriac, horseradish spiced slaw (gf)
Heritage beetroot salad, goat's curd, truffle & radicchio salad (v/gf)
Jerusalem artichoke tart, pickled walnut & chestnut gremolata (vg/gf)

Mains

All roasts are served with double egg Yorkshire pudding, goose fat roast potatoes, Brussel sprouts, crushed roots, maple roast parsnip, gravy (all gfa)
Crown of English turkey, maple roast gammon, Gressingham duck breast, smoked bacon, pork & chestnut stuffing, redcurrant jelly
West Country 28-day aged sirloin of beef, smoked bacon, pork & chestnut stuffing
Pan-seared cod loin, winter vegetables ratatouille, lemon beurre blanc
Wild mushroom & beetroot Wellington, Jerusalem artichoke purée, rainbow chard, red onion gravy (vg)
Driftwood goat's cheese & pear salad, heritage beetroot, samphire, winter leaves (v)
Venison haunch, sauteed potatoes, cavolo nero, blackberries jus

Puddings

Christmas pudding, brandy butter ice cream (v)
Winter spiced Bakewell tart, creme anglaise (v)
Salted chocolate, hazelnut & kirsch cherry mousse (v/gf)
Gingerbread creme brulee (v/gfa)
Long Clawson Stilton, Bath Soft, Driftwood Goats cheese, Pitchfork Cheddar, quince jelly, celery, seeded crispbread (v)

Mince pie

Adult £70/ Child £35

We're proud to be championing British farmers and producing fresh food sustainably.

When ordering your food and drink, please inform a member of the team if you have a food allergy or intolerance. As part of the nature of fresh game, dishes may contain traces of shot. Provenance may vary subject to supply. All tables are subject to a discretionary service charge of 10%.





Christmas Party Menu

Starters

Spiced carrot & lentil soup, chestnut gremolata, toasted sourdough (vg)
Chicken Liver Pate, pickled carrots, onion chutney, caperberries
Atlantic crayfish cocktail, chicory, radicchio, samphire, Bloody Mary sauce
Heritage beetroot salad, goat's curd, truffle & radicchio salad (v)
Jerusalem artichoke tart, pickled walnut & chestnut gremolata (vg)

Mains

Crown of English turkey, goose fat roast potatoes, crushed winter roots,
Brussels sprouts, maple roast parsnips, pig in blanket, cranberry sauce, gravy
West Country rump of beef, goose fat roast potatoes, crushed winter roots,
Brussels sprouts, maple roast parsnips, pig in blanket, horseradish sauce, gravy
Pan roast Seabass, Cornish new potatoes, samphire & sea beets
Maple roast heritage squash ratatouille, crispy sage & chestnut gremolata (vg)
Honey roasted gammon, Burford egg, chunky chips, tender stem broccoli
Wild mushroom tagliatelle, parmesan, herb salad

Puddings

Puddings Christmas pudding, brandy custard (v)
Apple, berries, chestnuts crumble, vanilla custard (v)
Dark chocolate brownie, toasted hazelnuts, vanilla ice cream (vg)
Spiced winter fruit Bakewell, clotted cream (v)
New York cheesecake, cinnamon and berries coulis
Long Clawson Stilton, quince jelly, celery, seeded crispbreads (v)

3 course £30 / 2 course £25

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