



FESTIVE MENU

SNACKS

Rosemary & Sea Salt Focaccia, Southdowns Butter	£3 pp
Marinated Olives	£4
Three Rock Oysters, Mignonette Sauce	£15

STARTERS

Celeriac Veloute, Chestnuts, Croutons	£11
Poached Pea, Roquefort, Winter Leaf, Candied Walnuts (GF)	£10
Pheasant, Prune & Hazlenut Pork Pie, Apple Chutney	£11
Salted Cod Scotch Egg, Chorizo, Roasted Cauliflower Puree	£12
Mushroom Parfait, Red Onion Chutney, Toasted Brioche	£11

MAINS

Roasted Cauliflower, Kale & Cranberry Cous Cous, Chimichurri	£24
Duck Breast, Butternut Squash, Herb Gnocchi, Cavolo Nero, Walnut Pesto	£35
Venison Fillet, Jerusalem Artichoke, Roasted Onion, Dauphinoise Potato	£38
Pork Chop, Confit Parsnip, Fondant Potato, Savoy Cabbage, Apple & Sage	£34
Roasted Hake, Cornish Mussels, Leek & Potato, Wholegrain Mustard Veloute	£34

DESSERTS

Sticky Date Pudding, Roasted Pineapple, Banana Sorbet	£10
Nutmeg Custard Tart, Mulled Wine Poached Pear, Vanilla Ice Cream	£10
Dark Chocolate & Hazlenut Praline Pave, Vanilla Ice Cream	£11
British Cheese Selection, Crackers, Chutney	£12

(VE) Vegetarian (V) Vegan (GF) Gluten Free

If you have any allergies or dietary requirements, please let us know before ordering. Whilst we take every care with allergens, we cannot guarantee our food to be 100% allergen free due to the environment in which it is prepared. A discretionary 12.5% service charge will be added to your bill. Menu items may vary to reflect the freshest local ingredients available.