



Festive Menu

2 COURSES £36 // 3 COURSES £44



STARTERS

Citrus cured trout, beetroot puree, pickled apple, crème fraiche, croutons

Chicken liver parfait, spiced orchard fruit gel, crisp bread

Sherry roasted pear, Jerusalem artichoke, whipped vegan cheese,
walnut ketchup, seeded lavosh crackers

Seasonal soup of the day, bread & butter

MAINS

Roast turkey breast, chestnut stuffing, braised red cabbage, roast potatoes, brussel sprouts,
pigs in blankets, swede mash, honey roasted parsnips and carrots, greens, turkey jus

Roast rump of beef, chestnut stuffing, braised red cabbage, roast potatoes, brussel sprouts,
pigs in blankets, swede mash, honey roasted parsnips and carrots, greens, beef jus

Dayboat fish, fennel, white wine, mussel & borlotti bean chowder,
water biscuit crumb, samphire, fennel top oil

Woodfired celeriac, hazelnut cream, greens, puffed & braised pearl barley,
Old Winchester cheese, sage & onion jus

PUDDINGS

Bread & butter pudding, spiced marmalade, custard

Christmas pudding, brandy cream

Crème caramel, charred orange, whipped cream, crumble

Tunworth cheese, malt loaf, honey butter

Add a coffee & christmas pudding chocolate fudge 2.5 pp

FOR THE TABLE

Suitable for 2-3 guests

Maple coated pigs n' blankets 6.5

Cauliflower cheese 4.5

Braised red cabbage 4.5



Pre-booking Essential Please make our team aware of any allergies or dietary requirements