

To Start

Butternut Squash Soup

Toasted Pumpkin Seeds, Sourdough

Pork Terrine

Prunes, Pistachios, Celeriac Remoulade

Beetroot Cured Salmon Gravlax

Horseradish, Fennel Shallots

Twice Baked Stilton Soufflé

Candied Walnuts, Rocket, Golden Raisins

To Follow

Turkey Schnitzel

Parmesan, Sage, Pancetta, Duck Fat Roasties

Beef Cheek

Creamed Potato, Honey-Glazed Heritage Carrots

Gnocchi

Celeriac, Old Winchester, Apple, Hazelnuts

Sea Bass

Winter Greens, Pomme Purée, Champagne Sauce

Sides

£5 each

Pigs in Blankets

Cauliflower Cheese

Caramelised Red Cabbage

Brussels Sprouts

Glazed Heritage Carrots

To Finish

Christmas Pudding

Ice Cream, Brandy Sauce

Chocolate Mousse

Griottine Cherries, Burnt Chocolate

Vanilla Crème Brûlée

Rhubarb, Lemon Pistachio Biscotti

Colston Bassett Stilton

Orchard Chutney, Parkin

Two-Courses £39.50

Three-Courses £45

