

Starters

Severn & Wye smoked salmon, pickled beetroot, celeriac remoulade

Chicken liver parfait, caramelised onion & thyme chutney,
pickled apple & watercress, sourdough toast

Roast Jerusalem artichoke, chestnut & chicory tart, walnuts, lemon, parsley (vg)

Roast apple & parsnip soup, pickled apple & chestnuts, sourdough toast (vg)

Hampshire venison, orange & juniper croquettes,
Jerusalem artichoke purée, pickled apple & watercress salad

Mains All served with goose fat roast potatoes, honey roasted carrots & parsnips

Crown of English turkey, pigs in blankets, bread sauce, Brussels sprouts & chestnuts, goose fat roast potatoes, honey roasted carrots & parsnips with gravy

Herb crusted hake, fennel, leeks & samphire

80z Aberdeen Angus rump steak, triple cooked chips, roasted shallots, béarnaise

Butternut squash, chestnut mushroom & spinach Wellington,

Jerusalem artichoke purée, sprouting broccoli (vg)

Puddings

Hampshire game and juniper suet pie, crushed winter roots, savoy cabbage

Christmas pudding, brandy butter ice cream

Chocolate brownie, salted caramel ice cream, toasted nuts & fruits (vg)

Salted chocolate, hazelnut, cherry & kirsch mousse, hazelnut shortbread

Apple, fig & chestnut crumble, custard

Caws Cenarth brie, quince jelly, celery, seeded crackers

3 courses £33



Before you order your food and drink, please inform a member of staff if you have a food allergy or intolerance. Tables of 6 or more are subject to a discretionary service charge of 12.5%