

CHRISTMAS FEAST

STARTERS

Severn and Wye smoked salmon,
shallots, capers, parsley and lemon,
sourdough toast

Spiced Crown Prince squash soup,
toasted chestnuts and seeds, (vg)
sourdough toast (v)

Wild mushroom,
chestnut and chicory tart, walnuts,
lemon, parsley (vg)

Chicken liver parfait,
winter pickles, quince jelly,
sourdough toast

Smoked ham, orange and Sussex
Charmer croquettes, capers and
tarragon crème fraîche

MAINS

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

Crown of English Rose turkey,
pigs in blankets, bread sauce,
Brussel tops and chestnuts

Celeriac, spinach, leek and
Sussex Charmer gratin,
butternut squash puree,

Roast Scottish trout,
creamed celeriac, fennel, leeks
and gremolata

Hampshire venison, chestnut,
port and bay leaf suet pie, crushed
winter roots, Brussel tops

Jerusalem artichokes, Brussel tops,
rosemary roast potatoes (v)

6oz Aberdeen Angus
fillet steak, triple cooked chips,
roasted shallots, béarnaise
(Supplement £12.50)

PUDDINGS

Salted chocolate and cranberry
tart, caramel ice cream


Christmas pudding, spiced syrup,
brandy butter ice cream

Apple and quince crumble,
custard

Blue Monday cheese, quince jelly,
celery, seeded crackers

Spiced winter fruit Bakewell,
clotted cream

3 courses £35

Before you order your food and drink, please inform a member of staff if you have a food allergy or intolerance. We're proud to source the finest seasonal fruit, vegetables, meat, fish and dairy to create our menus. 
Tables of 8 or more are subject to a discretionary service charge of 12.5%



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