

STARTERS

Burrata, Winter Squash, Pecans, Molasses

Pressed Game Terrine, Pistachios, Date Chutney,
Toast

Scallop, Celeriac Purée, Split Sauce

Artichoke Soup, Crisp Artichokes

MAINS

Bronze Turkey, Pigs in Blanket, Goose Fat Potatoes,
Chestnut & Sprout, Glazed Carrots, Tenderstem
Broccoli

Braised Beef 'Pot Au Feu', Onions, Lardons, Carrots,
Whipped Potato

Pan-fried Plaice, Capers, Shrimp, Samphire, Lemon

Roast Mushrooms, Grilled Oyster Mushroom,
Cep Purée, Lemon, Herb, Pangretatto

DESSERTS

Home-made Christmas Pudding, Brandy Sauce

Valrhona Chocolate Ganache, Orange Crémaux

Sticky Toffee Figgy Pudding, Cranberries,
Cotswold Dairy Ice Cream

TWO COURSES £38

THREE COURSES £50

ALLERGENS

If you have a food allergy or intolerance please let us know before ordering any food. Please note that all dishes are prepared in a kitchen where allergens are present (such as NUTS, GLUTEN, DAIRY). All free-from dishes are free from allergen containing ingredients but we're unable to guarantee free from allergen traces. FULL ALLERGEN INFORMATION IS AVAILABLE UPON REQUEST - please ask your server for a full list of dishes and allergens - all dishes of subject to availability.

Please note a discretionary 10% service charge will be added to your bill.