

FESTIVE À LA CARTE MENU

WHILE YOU WAIT

House Marinated Olives (v) / 6

Winter Fig, Hazelnut, Ricotta (v) / 9

Beet Tahini, Seeds (v) / 7

Smoked Aubergine & Miso Dip, Flatbread (v) / 7

Homemade Focaccia, Olive Oil (v) / 6

Charred Padron Peppers, Sea Salt (v) / 8

Oxford Blue, Walnut, Port Honey, Flatbread (v) / 9

STARTERS

Burrata, Winter Squash, Pecans, Molasses (v) / 14

Winter Kale Salad, Bulgur Wheat, Toasted Seeds, Pomegranate

Molasses (v) / 11

Artichoke Soup, Crisp Artichokes (v) / 12

Pressed Game Terrine, Pistachios, Date Chutney, Toast / 8

Winter Root Vegetable Salad, Treacle, Sprouts (v) / 12

Chalk Farm Trout, Cucumber, Lemon, Prawn (v) / 12

Scallop, Celeriac Puree, Split Sauce / 15

MAINS

Roasted Bronze Turkey, Little Pigs, Roast Potatoes,

Winter Vegetables / 24

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

Potato / 28

Pan-fried Plaice, Capers, Shrimp, Samphire, Lemon / 25

Ragu Of Mushrooms, King Oyster, Cep Puree,

Pangretatto (v) / 22

Christmas Burger, Bacon, Cranberry, Brie / 18

Vegan Christmas Burger, Cranberry, Vegan Cheese (ve) / 18

Beer Battered Haddock, Chips, Peas, Lemon, Tartar / 18

Winter Spiced Lamb, Courgette, Anchovy Mayonnaise / 28

Roasted Monkfish On The Bone, Harissa, Lemon / 30

GRILL

all served with watercress & roast onion

12oz Ribeye Steak

+ Cafe de Paris Butter / 36

Peppercorn / Brown Butter Bearnaise / 4

Half Roast Chicken

+ Lemon & Herb / Peri Peri / 24

Grilled Cauliflower, Chickpea Dahl, Harissa, Sprouts (v) / 18

SIDES

Tenderstem Broccoli, Soy, Sesame / 6

Honey Glazed Carrots / 7

Gem Salad, Cashew Dressing (ve) / 7

Truffle Whipped Potato / 7

Mac n Cheese, Crispy Onions / 7

Fries / 5

+Truffle & Parmesan / 7

DESSERTS

Home-made Christmas Pudding, Brandy Sauce (v) / 9

Valrhona Chocolate Ganache, Orange Crémaux (v) / 9

Sticky Toffee Figgy Pudding, Cotswold Dairy Ice Cream (v) / 9

Seasonal Crumble, Custard (v) / 9

Baked Vanilla Cheesecake, Cranberry (v) / 9

Poached Pear, Pear Sorbet, Praline, Mulled Wine (v) / 9

Cheese Of The Week, Quince, Crackers (v) / 12

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

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.

FESTIVE MENU

STARTERS

Burrata, Winter Squash, Pecans, Molasses (v)

Pressed Game Terrine, Pistachios, Date Chutney,
Toast

Scallop, Celeriac Purée, Split Sauce

Artichoke Soup, Crisp Artichokes (v)

MAINS

Roasted Bronze Turkey, Little Pigs, Roast Potatoes,
Winter Vegetables

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

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

Ragu Of Mushrooms, King Oyster, Cep Purée,
Pangretatto (v)

DESSERTS

Home-made Christmas Pudding, Brandy Sauce (v)

Valrhona Chocolate Ganache, Orange Crémaux (v)

Sticky Toffee Figgy Pudding, Cotswold Dairy Ice Cream (v)

TWO COURSES £38
THREE COURSES £50

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CHILDREN'S FESTIVE MENU

STARTER

Cheese and Tomato Bruschetta

MAINS

Roast Turkey with Trimmings

Fish Goujons, Chips, Peas

Tomato Pasta

DESSERTS

Chocolate Brownie, Cotswold Ice Cream

Hot Chocolate, Cream, Toasted Marshmallows

THREE COURSES £20

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