

FESTIVE À LA CARTE MENU

MONDAY - SATURDAY 12PM - 4PM

THURSDAY - SATURDAY 6PM - 9PM

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) / 15

Scallop, Celeriac Puree, Split Sauce / 8

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.