

A LA CARTE

Mushroom Velouté

Slow cooked egg, sourdough crumb, Winchester foam
£7

Rainbow Trout

Cured in treacle, pickled beetroot, mustard cream & chicory salad
£9

Hand dived scallops

Oyster emulsion, green apple & celeriac, dill oil
£14

Chicken Liver Parfait

Burnt orange puree, crispy chicken skin, sorrel salad & toasted brioche
£8

Ox Cheek

Ravioli, carrot puree, pickled walnut & watercress pesto
£10



Cod Boulangère

Confit Ratte potato & Roscoff onions, wilted spinach, confit garlic & red wine fish sauce
£23

Roast Goose

Honey roast parsnips, potato fondant, creamed sprouts & bacon, chestnut puree, wild cranberries
£25

Gloucester Old Spot

Roasted belly, BBQ octopus, Israeli cous cous, tender stem broccoli, red pepper, squid ink & confit lemon
£22

Hake

Crushed potatoes, brown shrimp, girolles & gem lettuce, pea shoots, brown butter sauce
£19

Risotto

Butternut Squash, blue cheese, roasted chestnuts, sage leaves & wild cranberries
£18

8oz Hereford Rib Eye

Chips cooked in dripping, roasted gem lettuce, bone marrow bread crumbs & peppercorn sauce
£26

Sides £3.50

Chips cooked in dripping | Blanched greens | Creamed potatoes & chives
Leaf salad & lemon vinaigrette

PUDDING & CHEESE

Christmas pudding soufflé, spice ice cream
£8

Bitter chocolate delice, chocolate crumble, crème fraiche sorbet
£8

Hazelnut cheesecake, clementine jelly, crushed hazelnuts & brown butter ice cream
£8

Roasted pears, ricotta beignets, honey ice cream & caramel
£8

Selection of five Great British cheeses £10.50
Served with quince paste, fig & almond, crackers & sourdough

Cremet (v)

Pasteurized goat's milk

It has a subtle fresh, creamy flavour and mousse like texture when young deepening to a full, rich flavour with earthy undertones when mature.

Admiral Collingwood

Unpasteurised Cow's Milk

Admiral Collingwood is washed in Newcastle brown ale during which it develops an orange rind over a semi-soft, smooth yellow paste. The flavour is full, mellow with a distinctive tangy after taste from the ale.

Driftwood (v)

Unpasteurised Goat's Milk

Driftwood is coated in ash over which a colourful mould rind develops. The texture ranges from creamy-soft near the edge to smooth and firm at the centre with a rich flavour and a subtle tang.

Ribblesdale (v)

Pasteurised Goat's Milk

Nice even texture and the aroma is clean, fresh and lemony. Hint of goat flavour, a fresh flavour with hints of citrus. A nicely made cheese

Barkham Blue (v)

Pasteurised Cow's Milk

The cheese develops a distinctive dark brown-grey rind. The pale yellow paste is soft and creamy with a rich buttery texture and savoury note.