

DECEMBER PARTY MENU

Monday - Saturday

12-2.30pm & 6-9pm

South coast brown crab bisque, white crab, sorrel, buttermilk £12

Herdwick lamb faggot, pease pudding, mint, redcurrant & walnut dressing £8

Baked duck egg, truffled cheese sauce, charred broccoli stems, brown breadcrumbs (v) £8

White onion & Duncombe ale soup, cheese toastie (v) £6



Smoked duck breast, spelt risotto, salt-baked parsnip, braised red cabbage £24

Roast Staffordshire turkey, sage & prune stuffing, chipolata, fondant potato, creamed sprouts, carrot £18

Old Winchester & tarragon gnocchi, beer-braised squash, blue cheese cream, (v) £16

Masala spiced monkfish, carrot bhaji, Bombay potato terrine, curry sauce £27



Dark chocolate fondant, malt ice cream, sea buckthorn £8

Christmas pudding, brandy custard, mulled winter berries £7

Selection of 5 cheeses, fig chutney, sourdough £10.50

Lemon meringue, poached rhubarb, Douglas fir £7

Please inform us of any dietary requirements or allergies that you may have, and the manager will be happy to advise you.
A discretionary service charge of 10% will be added to tables of 8 or more.