

DECEMBER PARTY MENU

Monday to Saturday

12-2.30pm & 6-9pm

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

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

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

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



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

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

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

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



Dark chocolate fondant, malt ice cream, sea buckthorn

Christmas pudding, brandy custard, mulled winter berries

Selection of 5 cheeses, fig chutney, sourdough (£5 supplement)

Lemon meringue, poached rhubarb, Douglas fir

2 courses £35

3 courses £40

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.