



DECEMBER

~APERITIF~

Yule Mule 10

Cranberry, vodka, ginger beer, lime

‘Chalklands’, Classic Cuvée Brut NV Simpsons Wine Estate, Kent 11

‘Canterbury’ Sparkling Rosé, Brut 2020 Simpsons Estate, Kent 12

Duncombe Arms Mulled Wine 10

~SNACKS~

Enios mixed Greek olives 6

House bread, cheese custard 6

Honey glazed pigs in blankets, cranberry ketchup 7.5

Pumpkin & Westcomb cheddar gougères 7

Taramasalata, trout roe, house bread 9

~STARTERS~

Wild mushroom soup, puff pastry dome (v) 9

Domaine des Chenevières, Mâcon-Villages, Mont Pelé 2024 175ml

Jerusalem artichoke risotto, sunflower seed pesto (v) 9

Ca'Rugate San Michele Soave Classico 2025 175ml 11

Twice baked cheese soufflé, chive butter sauce, shaved truffle (v) 12

Ropiteau Freres Saint-Aubin Blanc 2022 175ml

Duncombe Arms chicken liver parfait, quince jelly, poached quince, toasted brioche 10

Viña Echeverría, Chardonnay Gran Reserva, Valle de Curicó, 2024 175ml 10

Pork & apricot terrine, celeriac remoulade, treacle bread 9

Château de Campuget "Un Petit Blanc?" 175ml 8

Salmon gravlax, goats curd, house pickles, soda bread 12

Pouilly-Fumé 'Fossiles', Domaine Moreux, Loire Valley 175ml 13

A discretionary 10% service charge is included in the final bill

Please advise us of any allergies in advance





Apple Tarte Tatin 18

hedgerow ripple ice cream, blackberry coulis for 2 to share

Please order this dessert in advance as it requires 45 minutes

~MAINS~

8oz dry aged Rib-eye,

triple cooked chips, panko bread onion rings, garlic butter & pan jus 40

Château Sénéjac, Comte de Sénéjac, Haut-Médoc 2016 175ml 14

Sprinks' Farm venison casserole, chestnut dumpling, red cabbage, mash 22

Saint-Cosme Côtes du Rhône 2025 175ml 11.⁵⁰

16oz grilled beef T-bone, triple cooked chips, panko bread onion rings, garlic butter & pan jus 50

Château du Haut Plateau, Montagne Saint-Émilion 2020 175ml 13

Turkey, stuffing & cranberry pie, crushed winter roots, buttered sprouts & chestnuts, gravy 20

Lake Chalice The Nest, Marlborough, Pinot Noir 175ml 11

Baked coley, lemon & herb crumb, creamed celeriac & wholegrain mustard, Swiss chard 25

André Brunel 'Bécassonne', Côtes du Rhône Blanc 175ml 11

Pan roasted duck breast, clementines, carrot & orange puree, spiced honey carrots 27

Gewurztraminer, Dopff au Moulin, Terres Epicées, Alsace, 2023 175ml 15

Beetroot wellington, mushroom duxelles, turnips, spinach, mulled wine sauce (v) 19

Château du Haut Plateau, Montagne Saint-Émilion 2020 175ml 13

Whole roasted sole, mussel & sea herb butter emulsion, pommes Anna 34

Domaine de Oliveira Lecestre Chablis Vieilles Vignes 175ml 15

SIDES

triple cooked chips 4.5 | skin on fries 4.5 | star anise honey roasted carrot 4.5 | blue cheese sauce 4.5

buttered sprouts & chestnuts 4.5 | mulled red cabbage 4.5 | potato boulangère (to share) 8.5

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