

Roasted celeriac soup, pickled beetroot pesto, sourdough V

Local game & ham hock terrine, apricot & clementine jam, rye bread crisps

Sautéed wild mushrooms, turnip purée, Brussel sprout leaves, toasted pine nuts, root vegetable crisps VEGAN

Beetroot & horseradish cured sea trout, house cranberry sauce, pickles & dill



Hand rolled turkey breast roulade with pork, apricot & cranberry stuffing, wrapped in smoked streaky bacon, roasted Maris Piper potato, honey glazed root vegetables, Brussel sprout bread sauce, house cranberry sauce & turkey gravy

Pan roasted pollock, spiced Lincolnshire sausage & butterbean cassoulet, braised leeks, root vegetable crisps

Herefordshire beef Bourguignon, bubble & squeak croquette, beef dripping tender stem broccoli

Baked sweet potato, Jerusalem artichoke & turnip fricassee, house cranberry & crispy kale VEGAN



Traditional Christmas pudding, brandy custard, bruléed clementine

Double chocolate & cranberry brownie, winter berry compote, white chocolate ice cream

Local apple & allotment fruit crumble, house custard or Willen dairy ice cream

Chef's selection of British cheese, house chutney, biscuits & grapes

£5 SUPPLEMENT

ourses 27,50

Nouvses 32,00