STARTERS
Homemade Tomato Soup
with basil oil and garlic croutons (V)
Confit Duck & Cranberry Bon Bons
plum & ginger coulis
Thai Salmon Fishcakes
cocoanut, star anise, ginger & citrus honey nage, shrimp cracker, coriander, spring onion & chilli
Grilled Goats Cheese Salad
honey & poppy seed dressing, parsnip crisps (V)
Spiced Cauliflower Pakora
mild coconut curry sauce, pea shoots (V+)
Sautéed Whole Tiger Prawns
garlic butter, white wine, lemon & fresh parsley, served with crusty bread
£3.00 supplement charge

MAINS
Roast Berkshire Turkey, Homemade Cumberland Sausage & Chestnut Stuffing,
roast potatoes, chipolatas, sautéed winter veg, turkey jus, homemade cranberry sauce
Pan-roasted English Rump Steak
rosemary & garlic roasted vegetables, peppercorn sauce & chips
Pan-fried Fillets of Seabass
chorizo, chilli & garlic crushed potatoes, pepperonata, white wine & tomato velouté
Wild Mushroom, Spinach & Butternut Squash Lasagne
garlic toast, mixed salad (V)
Sautéed Mushroom & Asparagus Risotto
sun-kissed tomato, baby spinach & crispy rocket (V+)
Pan-roasted Hampshire Venison Steak
boulangerie potato, pear & celeriac purée, sautéed spinach, port & redcurrant jus
£3.00 supplement charge

DESSERTS
Christmas Pudding
brandy butter & crème anglaise
Winter Berry Eton Mess
with a sloe gin coulis
Sticky Toffee Pudding
butterscotch sauce & cornish stem ginger ice cream
Mince Pie Ice Cream
warm miniature mince pies
Homemade Vegan Chocolate Brownie
blood orange sorbet, raspberry coulis (V+)
Cheese & Biscuits
Shropshire Blue, Ma Cremerie French Brie, Cave-aged Wookey Hole Cheddar
homemade chutney, grapes & crackers
£3.00 supplement charge

2 course £24.95 / 3 course £29.95

Please note that our menus are subject to change and a 10% discretionary service charge will be added to tables of 8 or more. £5 per head deposit is required.