

Starters

2 course 27.95 3 course £34.95

Caramelized parsnip and white onion soup, warm honey, spiced walnuts. gfa vga

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Beetroot tarte tatin, goats cheese mousse, candied pecans, pickle walnuts. v

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Oak smoked salmon, salade russe, horseradish, house crispy bread gf

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House pressed ham hock and chicken terrine, winter chutney, sourdough. gfa

Main course

Classic Roast Turkey

British turkey breast marinated with sage and rosemary, roast potatoes, winter roots, stuffing, pigs in blankets and braising jus gfa

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Roasted lamb rump, pomme fondue, tenderstem, pesto, lamb vinaigrette. gf

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Pan seared loin of cod, gremolata, nero, spiced lentils. gf

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Braised Shin of Wiltshire beef, pomme puree, chicory, turnips, natural sauce gf

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Pithivier of roasted winter squash & leeks, tarragon & pepper cream sauce. v vga

Desserts

Christmas pudding, vanilla cream, cranberry & mulled wine compote gf (*vegan available*)

Lemon mousse, berry sauce, whipped mascarpone, roasted almonds. gf

Warm chocolate fondant, creme fresh, hazelnuts croquante

Market cheese, winter chutney, house crispy bread, crackers (*£3 supplement*)

For the table £5

Brussels, crispy bacon & balsamic | Braised Red Cabbage | Wilted nero, house pesto & pine nuts | Roast potatoes |