



Festive

Two courses from 27.95, three courses from 29.95

Starters

Roast carrot & star anise soup (GF) (V)

Chicken & apricot terrine, mulled cranberries, toasted sourdough

Juniper & dill cured salmon

Winter beetroot hummus, vegan feta, kale pesto (V, VE)

Mains

Roast turkey roulade with apricot, pork, sage & cranberry stuffing, roast potatoes, chipolata wrapped in bacon, chestnuts, sprouts, seasonal vegetables, traditional gravy (GO)

Mount Grace 35 day dry-aged 8oz sirloin steak, truffled mash, tender stem broccoli, jus (£5 supplement)

Mullet, winter tomato stew, potatoes, pea shoots, pesto

Butternut squash risotto, caramelised feta, caraway seeds (V, VE)

Desserts

Steamed Christmas pudding, sweet vanilla, orange & brandy anglaise (V)

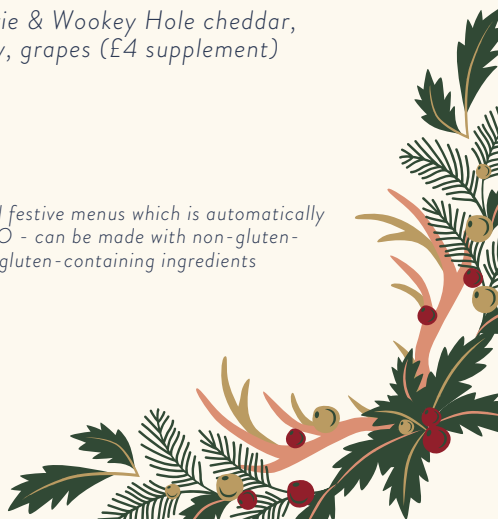
Honeycomb Eton mess, rich chocolate sauce, Chantilly cream (V)

Passion fruit tart, blackberries, crème fraîche (V)

Mulled cider & saffron pear served chilled, raspberry sorbet (V, VE)

Oxford Blue, goats cheese, Cotswold Brie & Wookey Hole cheddar, artisan charcoal crackers, damson jelly, grapes (£4 supplement)

There is an optional 12% gratuity on all Christmas and festive menus which is automatically added to your bill. V - vegetarian, VE - vegan, GO - can be made with non-gluten-containing ingredients, GF - made with non gluten-containing ingredients





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