



CHRISTMAS

Christmas Day

STARTERS

- Spiced butternut squash soup, sage & chestnuts, sourdough (vg) 12
- Severn & Wye smoked salmon, fennel, clementine & watercress salad, sourdough 15
- Cobble Lane fennel salami, capers, apple & celeriac remoulade, seeded crispbreads 15
- Hot honey chicken wings 15
- Beetroot hummus, crudites, flatbread 15

CHRISTMAS ROASTS

- All served with goose fat roast potatoes, crushed winter roots, Brussels sprouts, maple roasted parsnips, pig in blanket & gravy
- Crown of English turkey, cranberry sauce 40
- West Country rump of beef, horseradish sauce 40

MAINS

- Cyder battered haddock & chips, curry sauce, tartare sauce & marrow fat mushy peas 35
- Classic beef burger, cheese, watercress mayo, lettuce, red onions chutney, pickles, fries 30
- Add: Bacon 1.5 | Fried egg 1.5 | Blue cheese 2
- Plant burger, vegan cheese, vegan mayo, lettuce, beer onions, pickles, fries (vg) 30
- Wild mushroom gnocchi, Brussels top pesto, stem broccoli, sage, chestnuts 25

SIDES

- Cauliflower cheese 10
- Pigs n blankets 10
- Triple cooked chips 10

PUDDINGS

- Christmas pudding, brandy butter ice cream 15
- Apple, fig & chestnut crumble, bay leaf custard 15
- Clementine posset, cranberry & almond shortbread (vg) 15
- Dark chocolate brownie, toasted hazelnuts, golden raisins, cranberries & brown butter whipped cream 15
- Christmas cheese board 30

We source our ingredients from Britain's best farmers, growers, fishers and foragers to bring out the season's flavours.

Provenance may vary subject to supply. Farming challenges and British weather can mean there are a few essential ingredients that come from elsewhere. Please inform a member of the team of any food allergies or intolerances when ordering. As part of the nature of fresh game, dishes may contain traces of shot.
An adult's recommended daily calorie allowance is 2,000 Kcal.
All tables are subject to a discretionary service charge of 12.5%.

