



Christmas MENU

STARTERS

Celeriac, cannellini bean and rosemary soup, with truffle cream v.

Severn & Wye smoked salmon, roasted beetroot and orange

English game pâté with seeded toast, house pickles

Roasted pumpkin and candied beetroot, quinoa salad with vegan feta dressing vE.

MAINS

Roasted cod with braised fennel and bouillabaisse sauce

British roast turkey with sage and apricot stuffing, pig in blanket

Salt baked celeriac, roasted leek and sweet potato Wellington,
tomato and tamarind sauce vE.

Slow braised beef bourguignon, mash, orange gremolata

Chargrilled Surrey Hills sirloin steak 240g and Bordelaise sauce
£5.00 SUPPLEMENT

All mains served with roast carrots, brussels sprouts, and roast potatoes

SIDES

Cauliflower cheese *to share* v. £6.75 | Red cabbage vE. £4.75 | Chips £4.75

Sprouts vE. £4.50 | Creamy mash v. £4.75 | Roasted carrots vE. £4.65

Davy's pigs in blankets with cranberry sauce £8.25



DESSERTS

Christmas pudding with clotted cream or Bailey's cream v.

Chocolate brownie, hot chocolate sauce, vanilla ice cream v.

Mixed berry and apple crumble vE.

British cheese plate Tuxford and Tebbutt Stilton v., Cotswold Brie v.,
Westcombe Cheddar, grapes, ale chutney, biscuits

THREE COURSES £42 PER PERSON

Includes an optional £2.00 charity donation to Royal Trinity Hospice.

V. VEGETARIAN VE. VEGAN

A £10 per person deposit will be required to confirm your booking.

Please ask a member of the team should you require any allergen information on any of our dishes.

All prices include VAT at 20%. A discretionary service charge of 10% will be added to your bill.

