



Festive Menu

To start

Bruton Beauty cheese soufflé
kale pesto, charred kale

Blood orange and marjoram cured trout fillet
fennel kohlrabi salad, fresh horseradish

Pressed ham hock
smoked bacon, capers, burnt apple purée, sourdough crisps

Mains

Turkey, chestnut and apricot ballotine
sage and onion fondant potato, gravy

Slow cooked beef blade
Dauphinoise potato, Bourguignon sauce

Salt baked local beets and celeriac
smoked potato sauce, crispy savoy cabbage

To finish

Dark chocolate fondant
cherry ice cream, honeycomb

Ginger crème brûlée
poached pear, brandy snap

Basque cheesecake
cranberry jam, clotted cream

£60 per person

A discretionary 12.5% service charge will be added to your bill.
(V) Vegetarian (NGCI) Gluten Free (PB) Plant Based (DF) Dairy Free.
Food prepared in our kitchen may contain one of the 14 allergens.
If you have a food allergy, please let a member of the team know.