

CHRISTMAS DAY

12-5pm

£ 6 5 PER PERSON

Homemade mince pies for the table

S T A R T E R

Duck liver & Armagnac parfait, celeriac remoulade, cornichons & Dusty Knuckle sourdough

Fennel soup with a hazelnut ricotta crouton

Pan fried scallops, Jerusalem artichoke puree, crispy ham

Filo pastry, creamed leeks, pumpkin, Somerset goat's curd, walnuts & honey

M A I N

Turkey, duck fat roast potatoes, glazed carrots, sprouts & tops, sausage and chesnut stuffing, cranberry sauce, gravy

Fillet steak, dauphinoise, glazed baby onions, greens, caper butter (£5 supplement)

Wild mushroom, chestnut & pearl barley strudel, roast potatoes, glazed carrots, sprouts & tops, vegan gravy

Poached halibut, saffron cream reduction, mussels, new potatoes, pickled samphire

P U D D I N G

Christmas pudding, brandy custard

Chocolate tart, poached clementines, creme fraiche

Lemon curd Elmhirst cheesecake

English cheeses from The Cheese Merchant, chutney, oatcakes

We work with the best local suppliers for our meat, fish and veg. Our milks and cream are from Northiam Dairy, cheeses by The Cheese Merchant, bread from Dusty Knuckle Bakery, oils and olives from Greg & Paulina on Broadway Market and our eggs are laid by free range Arlington White chickens at Cackleberry Farm in the Cotswolds

Please inform your waiter of any food allergies before ordering.