FESTIVE MENU

2 Courses £34 3 Courses £39

We are proud to source our meat from Andrews butchers and our fish from New Wave fishmongers in Fairford. Anything marked * can be made without gluten, just ask.

STARTERS

Oak Smoked Mackerel cream cheese, bagel toast, dill pickles *

Curried Coconut Cauliflower Soup bread V * (vegan on request)

Pressed Ham caper berry, piccalili, sourdough *

Fried Camembert cranberry, candied walnuts V

MAINS

All main courses are accompanied by steamed festive vegetables

Roast Topside of Beef *
honey roasted roots, braised red cabbage, roast potatoes, yorkshire pudding, red wine gravy

Roast Turkey *
pig in blanket, sage and onion stuffing, braised red cabbage, roast potatoes, gravy

Roast Gammon *
honey roasted roots, braised red cabbage, roast potatoes, yorkshire pudding, parsley sauce

Mushroom & Chestnut Wellington
roast potatoes, tarragon creamed leeks V (vegan on request)

Fillet of Salmon *
potato pavé , orange carrot purée

SIDES

Pigs in Blankets * £6
Cauliflower Cheese * V £5
Sticky Cocktail Sausages * £6

DESSERTS

Traditional Christmas Pudding brandy sauce V

Poached Pear chocolate ganache, vanilla ice cream V * (vegan on request)

Festive Sticky Toffee Pudding vanilla ice cream V

Winter Cheese Board crackers, chutney V £3 supplement

Chocolate Delice morello cherry, vanilla ice cream V *

Ice Cream vanilla, chocolate, strawberry, salted caramel *
(plant based ice creams available on request)

Available Wednesdays to Sundays from 28th November - 23rd December. Whilst our regular lunch & dinner menus are also available on these dates all guests on your table must order from the same menu. Bookings on Mondays or Tuesdays may also be accommodated on request for tables of 20 people or more. £10 per person non-refundable deposit required.

Pre-orders are required for every booking and should be made at least 1 week in advance.

For any allergen information please ask a member of our team. We do operate an open kitchen and although every care is taken we cannot eliminate the possibility of cross contamination of allergens.
A 10% discretionary service charge is added to your bill.