



## FESTIVE MENU

Served 12.00–2.00pm [Mon-Sat] / 5.30pm-8.00pm [Mon-Thurs & Sun] / 6pm-8.30pm [Fri & Sat]

2 courses 41.95 / 3 courses 46.95

Including warm ciabatta, Netherend Farm butter, cold pressed rapeseed oil and dukkah  
Café du Monde coffee or Eilles loose-leaf teas & mini mince pies

### STARTERS



Leek and Potato Soup v  
chive cream, crispy shallots

Scottish Smoked Salmon  
pickled cucumber, crème fraîche

Wild Boar Terrine  
piccalilli, toasted sourdough



### MAINS

Roast Turkey Breast  
cranberry and sage stuffing, bacon-wrapped chipolatas, roast potatoes,  
honey-glazed parsnips, Brussels sprouts, crushed swede and carrot,  
cranberry sauce, bread sauce and turkey jus

Pan-fried Sea Bass Fillet  
hispi cabbage, kale, crushed new potatoes,  
dill and Prosecco sauce

Wild Mushroom and Celeriac Wellington ve  
truffle sauce



### DESSERTS

Dunn's Bakery Christmas Pudding  
whisky sauce and redcurrants

Valrhona Chocolate Mousse  
cherry compote, crème anglaise, popping candy

Baron Bigod [UK Champion] Cheese  
chill jam and crackers



## WINTER MENU

Including warm ciabatta, Netherend Farm butter, cold pressed rapeseed oil and dukkah



### STARTERS

Spiced Parsnip Soup v  
coriander cream and parsnip crisps  
9.00

Scottish Smoked Salmon  
pickled cucumber, crème fraîche  
12.00

King Prawn and Crayfish Cocktail  
baby gem lettuce, cocktail sauce  
12.50

Wild Boar Terrine  
piccalilli, toasted sourdough  
9.00

Smoked Duck Breast, Confit Leg  
orange and chilli jam  
10.50

Spiced Hummus VE  
heritage beetroot, dukkah, chilli and herb oil  
10.00



### MAINS

Torbay Sole  
caper butter, samphire, new potatoes  
29.00

King Prawn Keralan Curry  
basmati rice, paratha, coconut yoghurt  
24.00

Corn-fed Chicken Ballotine  
confit garlic, seasonal greens, fondant potato, tarragon sauce  
21.00

Venison Steak  
potato purée, wild mushroom, juniper sauce  
27.00

Wild Mushroom and Spinach Wellington VE  
tarragon cream, new potatoes  
22.00



## FROM THE GRILL

28-Day Dry-Aged Fillet Steak 7oz  
40.50

28-Day Dry-Aged Sirloin Steak 9oz  
34.50

Steaks served with  
watercress and fennel salad, slow roasted tomato and rosemary skin on fries

- Choose from red wine and shallot, béarnaise or peppercorn sauce -



## SIDES

New Potatoes V  
mint butter  
6.80  
Rosemary Skin-on Fries VE  
5.80  
Delmonico Potatoes  
cheese diced potato gratin  
6.80

Garlic and Herb Brussels Sprouts V  
5.80  
Creamed Spinach V  
toasted pine nuts  
5.80  
Green Salad V  
mixed leaves, fennel, cucumber, red onion,  
honey and mustard dressing  
5.30



## SAUCES

Sauces: We are pleased to offer the following sauces included within your menu price – please ask your waiter:

Tomato ketchup, Bloody Mary ketchup, Korean spiced tomato sauce, Sriracha hot sauce, Chilli sauce,  
Mayonnaise, Dijon wholegrain mustard, English mustard, Horseradish, Tabasco, Tartare sauce,  
HP brown sauce, Mint sauce, Cranberry jelly

## ALLERGENS

V Vegetarian - VE Vegan

Please ask your waiter if you would like full allergen information

## SUNDAY LUNCH

Try our separate Sunday Lunch Menu served between 12.00 noon-2.30pm & 5.30pm-8.00pm

## DINNER INCLUSIVE

For those staying on a package inclusive of dinner, a £35.00 allocation is deducted from your final bill.

## SERVICE CHARGE

For tables of 6 and over, a service charge of 12.5% will be added. For all other tables, gratuities are at your discretion.  
Please note that our staff keep any gratuities generously given – thank you.

## DESSERTS

Dunn's Bakery Christmas Pudding  
whisky sauce, redcurrants  
9.75

Valrhona Chocolate Mousse  
cherry compote, crème anglaise, popping candy

Lemon Pannacotta  
homegrown plum and fig compote, sesame wafer  
9.50

Apple and Pear Crumble  
Cotswold pouring cream  
9.50

Blackcurrant  
Upside-Down Cheesecake **VE GF**  
9.50

## MINI DESSERTS

Apple and Pear Crumble  
Cotswold pouring cream  
5.50

Chocolate Brownie  
chocolate sauce  
5.50

Glazed Fruit Tart  
Chantilly cream  
5.50

Affogato  
Jude's salted caramel ice cream  
with espresso coffee  
6.00

Jude's Ice Creams and Sorbets  
with chocolate wafer biscuit

Vanilla, Double chocolate, Honeycomb, Strawberry, Coffee, Salted Caramel  
Sorbets: Mango, Lemon, Raspberry  
3.75 per scoop



## CHEESE

Served with fig, apple and ale chutney, crackers, grapes and celery  
6.00 per cheese

Rachel **v**  
*Semi-hard goats' cheese,  
sweet and nutty flavour.*

Lancashire Bomb Extra Mature Cheddar  
*Loved for its immense depth of flavour  
and smooth creamy texture.*

Barkham Blue  
*A rich blue taste, smooth buttery texture with a melt in  
the mouth flavour.*

Baron Bigod [UK national champion]  
*The UK's only traditional raw milk  
Brie-de-Meaux style cheese.*

- Cheese is best served at room temperature, please allow 30 minutes or order earlier -



## HOT BEVERAGES

Served with Mini Mince Pies  
5.95

Café du Monde [Kenyan AA Grade]  
Cafetière or Decaffeinated Cafetière, Café Latte, Cappuccino, Americano,  
Double Espresso, Macchiato, Café Mocha

Eilles Loose-leaf Teas  
English Breakfast, Decaffeinated English Breakfast, Earl Grey, Assam, Darjeeling, Silver Needle, Green Jasmine Blossom,  
Camomile, Peppermint, Ginger and Lemon, Fruity Berries, Green Sencha

Belgian Hot Chocolate  
Matcha Latte 6.50

