



A glass of Prosecco on arrival

STARTERS

Butternut squash, orange & chestnut soup (v)

Juniper crusted Hampshire venison carpaccio,
venison croquettes, figs, walnuts, crème fraîche

Quinoa, avocado, mizuna,
beetroot & pumpkin seed salad

Herb crusted monkfish cheeks,
butternut squash purée, smoked bacon,
toasted hazelnuts

Chicken liver parfait, caramelised onions,
winter pickles, sourdough toast

JUDE'S LEMON SORBET

MAINS

All served with goose fat roast potatoes, honey roasted carrots & parsnips

Crown of English rose turkey, honey glazed
gammon, pigs in blankets, stuffing, bread sauce,
winter greens, chestnuts

Beetroot, fennel & mixed nut roast,
Bloody Mary sauce, olive oil roast potatoes,
Jerusalem artichokes (v)

Pan fried Gressingham duck breast,
butternut squash purée, chicory, winter greens,
chestnuts, celeriac dauphinoise, griotines

Pan roasted salmon, fennel, smoked bacon
pearl barley, mixed herb gremolata

21 day aged fillet of British beef, celeriac purée,
wild mushrooms, fondant potato, roasted shallots

PUDDINGS

Chocolate & orange brioche bread
& butter pudding, vanilla ice cream

Figgy pudding,
salted caramel ice cream

Oxford Blue cheese, quince jelly,
seeded crackers

Pear, fig, honey & cinnamon tart,
crème fraîche ice cream

Bramley apple
& cranberry crumble, custard

4 courses Adult £75 Child £35

Children's portions are available for most dishes. Please ask for more details. A discretionary 12.5% service charge will be added to your bill for groups of 6 or more. (V) suitable for vegetarians. Fish dishes may contain small bones. If you require further information on ingredients which may cause allergy or intolerance, please speak to your server before you order your meal. If you do have a food allergy, it will be helpful to us if you could inform staff so we can ensure that the dish you select is not at risk of cross contamination by other foods during its preparation and service.