



CHRISTMAS PARTY MENU

2 COURSES £38 | 3 COURSES £48

THIS MENU REQUIRES PRE-ORDER AND CARD DETAILS

STARTERS

BLACK BOMBER CHEDDAR & ALE SOUP - HOUSE SODA BREAD *CGF*

SMOKED TROUT SCOTCH EGG - WATERCRESS MAYONNAISE, FENNEL *GF*

WHIPPED CHICKEN LIVER PARFAIT - ROASTED FIGS, CHICKEN FAT BRIOCHE

SALT BAKED BROMHAM BEETROOT - WHIPPED FETA, GREEN SAUCE *VG/GF*

MAINS

SPICED ORANGE GLAZED DUCK - SPROUTS, CHESTNUTS, DUCK FAT HASH BROWN *GF*

ROAST CORNISH POLLOCK - CURRIED MUSSEL BROTH, CAULIFLOWER BHAJI *GF*

MULLED CIDER BRAISED OLD SPOT PORK - BUBBLE & SQUEAK, SPROUT TOPS *GF*

CRISPY POTATO PAVÉ - BROMHAM SQUASH, TRUFFLED GOAT'S CURD, SAGE *CVG/GF*

DESSERTS

PLUM PUDDING - WHISKEY CREAM *CGF/CVG*

CLEMENTINE POSSET - GARIBALDI BISCUITS *CGF*

DARK CHOCOLATE CREMEUX - CHERRIES, CARAMELISED PUFF PASTRY *CVG*

BARKHAM BLUE - PICKLE PEAR, WALNUT BREAD

COFFEE & MINCE PIES

*GF= Gluten free, CGF= can be GF on request, VG= Vegan CVG= Can be Vegan
Card details required for booking. Pre-order required 2 weeks before reservation
Please be aware we are **card** only. A discretionary service charge of 10% is added to bookings.*