



Lunchtime: Three Courses – £25  
12pm–2.30pm (Monday–Saturday), 12pm–3pm (Sunday)

Dinner: Three Courses – £30  
Served from 6pm

For tables of 6 or more – Must be booked in advance

## STARTERS

Soup (v)

Caramelised celeriac, oxford blue cheese

Gloucester old spot

Terrine, apple, charred shallot

Lobster

Risotto, bisque, oyster leaf

Beetroot (v)

Heritage baby beetroots, Rosary goat's cheese, walnut

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## MAIN COURSES

Turkey

Slow cooked ballotine, sprout tops, ham hock, cranberry jus

Bream

Creamed potato, clams, samphire

Roscoff onion (v)

Tart tatin, cauliflower cheese, truffle dressing

Pork

12 hour braised belly, pumpkin, turnip, girolle mushroom, golden raisin

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## DESSERTS

Crumble (v)

Poached apple and compote, granola crumb, date

Christmas pudding (v)

Brandy parfait, orange, poached plums

Clementine (v)

Cheesecake, blossom honey sorbet, caramelised puff pastry

Local cheese selection (v)

Quince, grape chutney, sea salt crackers

(v) = Vegetarian

Some of our dishes may contain allergens. If you have any questions, or would like to know more about the specific ingredients in any of our dishes, please ask a member of staff. A 10% service charge is applied as standard to all bills.