

Christmas A 'La Carte Menu

Roast Chestnut + Mushroom Soup

Duxelle, Chestnut + Truffle £7.50

Torched Mackerel

Pickled + Salt Baked Beetroot, Puffed Wild Rice + Horseradish Ice cream £8.00

Chicken + Duck Liver Parfait

Red Onion Marmalade, Winter Truffle + Brioche £8.50

Old Winchester Cheese Soufflé

Chive + Parmesan Cream Sauce £7.50

Cured Salmon

Cucumber, Kohlrabi, Salmon Roe + Buttermilk £8.00

Main Courses

Turkey Breast

Leg Boudin, Potato Fondant, Parkin Bread Sauce, Sprouts + Pancetta, Parsnip Remoulade + Cranberry Jus £18

Pan Fried Duck Breast

Duck Rilette, Parsnip Puree, Savoy + Pancetta, Pomme Dauphine + Jus £22.00

Pan Roast Beef Fillet

Pomme Puree, Roast Heritage Carrot Fondant, Spinach, Cheek Croquette + Jus £28.00

Pan Fried Cod Loin

Scallop, Potato Fondant, Tenderstem Broccoli, Paprika Emulsion + Almond £22.00

Butternut Squash Gnocchi

Pumpkin Seeds, Cavolo Nero, Fondants, Salsa Verde + Sage £18.00

10oz Sirloin Steak

King Oyster Mushroom, Roast Tomato, Rocket + Pickled Shallot Salad + Hand Cut Chips
£24.00

Sides

Sprouts, Chestnut + Bacon, Buttered Savoy + Pancetta, Pomme Dauphine + Parmesan,
Hand Cut Chips, Honey + Mustard Pigs In Blankets £4

Desserts

Sticky Toffee Pudding

Brandy Snap, Citrus + Vanilla Ice Cream £7.50

Dark Chocolate Ganache

Blood Orange, Chocolate Sponge + Vanilla Mascarpone £7.50

Christmas Pudding Tartlet

Clotted Cream Ice Cream + Brandy Anglaise £7.50

Selection of British and Continental Cheese

Quince, Pickled Walnut Chutney, Compressed Celery + Peter Yard Crackers £12.00