



SAMPLE FESTIVE MENU - £45 (2 courses) and £55 (3 courses).

Starters

Pressed Game & Pistachio Terrine

A rustic mosaic of local game studded with green pistachios, served with a spiced plum & apple chutney and toasted sourdough.

Juniper & Lime Cured Chalk Stream Trout

Delicate house-cured trout with botanical gin notes, served with dill crème fraîche, compressed cucumber, and dark rye bread crisps.

Roasted Parsnip & Apple Velouté (V)

A silky, smooth soup of sweet roasted parsnips and Bramley apples, finished with white truffle oil and crispy sage leaves.

Smoked Beetroot & Walnut Tartare (Ve)

Earthy smoked beetroot finely diced with toasted walnuts, capers, and cornichons. Served with a whipped horseradish-cashew cream and seeded crackers.

Main Courses

Ballotine of Guinea Fowl

Succulent guinea fowl, deboned and rolled with an apricot, sage & chestnut stuffing. Served with a fondant potato, pancetta-wrapped chipolata, honey-glazed carrots, and a rich red wine jus.

Slow-Braised Blade of Hampshire Beef (Supplement: £3.50)

Beef cheek braised for eight hours in red wine and winter herbs, served on a bed of truffle-infused pomme purée with a Bourguignon garnish of smoked bacon, pearl onions, and wild mushrooms.

Pan-seared Cod Loin

Crispy-skinned cod loin served on a smoky butter bean and tomato cassoulet, enriched with sun-dried tomatoes, Kalamata olives, and wilted spinach, and finished with a saffron aioli.

Pomegranate-Lacquered Vegan Ribs

Slow-braised until tender in a rich pomegranate-balsamic glaze, served with creamy saffron freekeh, charred broccoli, toasted pistachios, and fresh mint.

Desserts

Dark Chocolate & Clementine Torte (V)

A rich, flourless chocolate torte infused with festive clementine zest, complemented by a gingerbread crumb and crème fraîche.

Spiced Sticky Toffee & Date Pudding (V)

A modern spiced date sponge drenched in rich toffee sauce, served with brandy butter ice cream and candied pecans.

Cranberry & White Chocolate Posset (V)

A silky, sharp white chocolate set cream topped with a vibrant cranberry and orange compote, served with an all-butter shortbread biscuit.

Poached Pear & Blackberry Crumble (Ve)

A warm pear poached in mulled wine spices, served with blackberries, a toasted oat and almond crumble, and a house-made vanilla bean & oat milk custard.