

FESTIVE MENU 2021

Available 1st to 24th December, lunch and evening, excluding Sundays

STARTERS

- Pumpkin soup**, pumpkin seed salsa, homemade bread
Smoked mackerel pate, apple cider jelly, spring onion, black treacle soda bread
Pork and herb terrine, beetroot jam, pickles, sourdough
Goat's curd, apple, kohlrabi, toasted seeds, apple syrup

MAINS

- Roast local pheasant breast**, smoked pheasant leg and potato Anna, sprout tops, chestnuts
Roast cod, mash, spinach, piccalilli beurre blanc
Garlic roasted cauliflower, pickled raisins, blue cheese, smoked hazelnut crumb
Slow-roasted Kelmscott pork belly, apple, carrots, celeriac purée, crackling, cider jus

PUDDINGS

- Chocolate and orange truffle torte**, whipped crème fraîche
Boozy cherry and marzipan sponge, custard, cherry ripple ice cream
Muscovado panna cotta, poached pear, port sauce
British cheeses, sourdough crackers, accompaniments (£3 supplement)

£29 for 2 courses / £35 for 3 courses



Amount includes a donation for Oxfordshire Mind



ALLERGENS: All dishes can be made gluten free (except the marzipan sponge for pudding). If you would like to see our vegan and dairy free menus, please let us know. For details of all other allergens, just ask.

BOOKING

- Bookings only • £10 per person deposit is required to secure the reservation •
- Pre-order required at least 5 days in advance (a pre-order form will be sent with the confirmation email) •
- Christmas crackers • Christmas gift for everyone joining us

Local Suppliers

We grow lots of our own produce, support local suppliers and keep our carbon footprint low.



**South East England
Restaurant of the Year**



2 AA rosettes for culinary excellence