

FESTIVE MENU

TWO COURSES £26.50PP

THREE COURSES £32.50PP

CURRIED PARSNIP & APPLE SOUP (V)

Bloomer Bread

DOUBLE GLOUCESTER & 'COTSWOLD LION' RAREBIT

Pickled Red Onions, Rocket & Grain Mustard Dressing

A SALAD OF SMOKED TROUT

Beetroot, New Potatoes, Fresh Horseradish, Lime & Poppy Seed Dressing



BREAST OF PHEASANT

Fondant Potato, Braised Red Cabbage, Crispy Pancetta, Juniper, Thyme & Chestnut Gravy

WILD MUSHROOM, PARMESAN & TARRAGON RISOTTO

Jerusalem Artichoke Crisps & Truffle Oil

PAN FRIED CORNISH HAKE

Slow Roasted Plum Tomatoes, Black Olive Tapenade, Green Beans & Herb Dressing



OXFORD BLUE CHEESE

Spiced Pumpkin Chutney, Oatcakes

ICED CRANBERRY & WHITE CHOCOLATE PARFAIT

Orange & Cinnamon Compote

PORT POACHED PEAR

Prune Puree, Vanilla Ice Cream, Caramelised Walnuts



TEA & COFFEE

Available between the 1st December to 23rd December