



BOXING DAY MENU

STARTERS

Roast Autumn Gold pumpkin soup, calvados crème fraîche, garlic croutons, orange nutmeg crisp (v)
Gressingham duck rilette, toasted Dark Star date & shallot chutney, toasted sourdough
Crab cakes, Asian slaw, sweetcorn chowder
Charred tenderstem broccoli, roasted garlic, pickled walnuts, buckwheat (v)

MAINS

Roast Sirloin of Shorthorn beef from Chalcroft Farm Hampshire
Roasted Usk Vale turkey breast, apricot & turkey stuffing, pigs in blankets & gravy
Herb crusted south coast plaice, roasted new potatoes, tenderstem broccoli, béarnaise sauce
Potato gnocchi, sprouts, sage & chestnut butter (v)
Roast leg of White Texel lamb from Dairy Farm, Dorset
Mash Farm honey & mustard roasted gammon, caramelised pineapple
Served with duck fat roast potatoes, Yorkshire pudding, cauliflower cheese,
honey roasted carrots, swede, savoy cabbage & gravy for the table

P U D D I N G S

Vintage Ale sticky toffee pudding, Fuller's salted caramel ice cream
Vanilla aerated cheesecake, ginger & cinnamon crumb, star anise poached winter berries
Chocolate Swiss roll, Fuller's Espresso Stout cream & Fuller's vanilla ice cream
Pear William tarte tatin, Fuller's cinnamon ice cream
Fuller's Estate cheeseboard, Hophead aubergine chutney & water biscuits

Coffee & Chocolate Truffles

£ 3 7 . 5 0 p p

Ask about our vegan, gluten-free and dairy-free menus

If you require information regarding the presence of allergens in any of our food or drink, please ask your server. (v) Vegetarian (vg) Vegan
Discretionary service charge of 12.5% may be added, ask for details.

