

Boxing Day Lunch

Wild Mushroom and Black Truffle Soup

Mushroom duxelles, reduced truffle cream, fresh basil (V, M)

Smoked Salmon John Ross

Lime crème fraîche, caramelised lemon gel, "heritage egg gribiche" (F, M, Su)

Slow roasted Devonshire Corn-fed Chicken Pressing

Artichoke puree, aerated pork crackling, pickled baby onion, sorrel (M, Su)

Golden Cross Goat's Cheese, East Sussex

Compressed celery, crystalised walnut, truffle-infused honey, sweet pickled shallot, tarragon crumb (V, M, G, N, Su, Ce)

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Slow Roast West Country Gold Sirloin Beef Dry Aged 60 days

Roasting garnish, Yorkshire pudding (M, E, G, Su)

Anise Cured Orchard Farm Belly Pork Dry aged 28 days

Roasting garnish, Braeburn apple sauce, aerated crackling (M, E, G, Su)

Fillet of Wild Seabass

Herb-crushed Ratte potato, garlic, wilted spinach, fine beans, lightly smoked caviar butter sauce (F, M, Su)

Butternut and Goat's Cheese Wellington

Creamed Maris Piper potato, chilli and tomato split dressing (V, M, E, G, Su)

Family served vegetables, freshly cooked for your table

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Fine Belgian Bitter Chocolate Marquise

Popping candy, sour raspberry marshmallow (M, E, G, So)

Bramley Apple and Blackberry Oat Crumble Tart

Blackberry and Madagascan vanilla seed custard (M, E, G, Su)

English Artisan Cheeses

Dorset crackers, grapes, confit of red onion marmalade, Membrillo quince (M, E, G, Se, Ce)

Birchall Tea, Bridge Coffee and Handmade Petits Fours

If you are affected by a food allergy or intolerance, please inform a member of staff who will be happy to assist you with your order and note the following menu content abbreviations for your information:

Ce - celery C - crustaceans E - egg F - fish G - cereals containing gluten L - lupin M - milk & dairy
Mo - molluscs Mu - mustard N - tree nuts P - peanuts PB - plant based Se - sesame Sh - shellfish
So - soybeans Su - sulphur dioxide & sulphites V - vegetarian