



Festive Dinner Menu

Starters

Poached Faroe Island Salmon and Dill Roll

Dorset crab mayonnaise and bonbon, fennel puree, English watercress (E, G, So, C, F, M, Su)

Jerusalem Artichoke Soup

Szechuan-infused honey, lightly crushed artichoke (V, M)

Brown Sugar Cured Pork Pressing

Poached quail's egg, sweet pickled girolle mushroom, artichoke puree (M, E, Su)

Brown Butter Poached Hastings Plaice

Crushed English peas, garden mint, tartar butter sauce, "batter scraps" (M, E, Su, F, G)

Main Courses

Wiltshire Shot Pheasant Breast

Potato puree, Brussels sprout leaves, crushed root vegetables, cocoa, Parma ham (M, Su, may contain shot)

Pan Roasted Wild Stone Bass

River Exe mussel and Dorset hen crab risotto, lemon, orange, soft herb oil, wilted spinach (F, Mo, M, C, Su)

Pan-fried Heritage Duck Eggs

Confit potato, sauté wild mushrooms, black cabbage, pickled shallot, shaved black truffle, herb crumb, Rachel cheese (V, E, G, M, Su)

Loin of Wiltshire Estate Venison (£7 supp per person)

Confit of leg with crushed potatoes, marinated yoghurt, beetroot, poached redcurrant, watercress, cocoa (M, Su, Ce)

Sides £7

Savoy Cabbage, nutmeg butter (M, N)

Skin On Fries, sauce béarnaise (M, E, Su)

Slow Cooker Honey Carrots (M)

Creamed Brussels Sprouts, chestnuts (M, N)

Heritage New Potatoes, minted butter (M)

Winter Leaf Salad, black truffle "water dressing" (Su)

Desserts

Fine Dark Belgian Chocolate Yule Log

Meringue "mushrooms", chocolate soil, passionfruit (M, E, G, So)

Bramley Apple and Williams Pear Parfait

Crunchy crumble topping, toffee apple puree, crème fraîche sorbet (M, E, G, So)

English Artisan Cheeses

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

Tea, Coffee & Mince Pies

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