



December Set Menu 2026

To Start

Caramelized Endive and Clementine Salad, Hazelnut Praline, Golden Raisin (GF/DF/VE)

Gin Cured Sea Trout, Pickled Radish, Blood Orange Emulsion (GFA/DFA)

Spiced Pumpkin & Mascarpone Soup, Toasted Focaccia (VEA/DFA/GFA)

Venison, Pork and Pistachio Terrine, House Piccalilli, Crusty Bread (DF/GFA)

Truffle Baked Camembert, Toasted Focaccia, Fig Chutney (GFA)

To Follow

Great Easton Lamb Loin, Cep Puree, Creamy Mash Potato, Cavolo Nero, Glazed Carrot,
Lamb and Mint Jus (GF/DFA)

Buttermilk Turkey Burger, Apricot and Cranberry Stuffing, Pigs In Blankets, Sage and Onion Fries

Slow Braised Beef Brisket, Rosemary Potato Terrine, Honey Roasted Pumpkin, Parsnip Puree,
Fine Beans, Truffle Jus (GFA/DFA)

Josper Grilled Wild Sea Bass, Lemon and Dill Potato Gnocchi, Rainbow Chard, Saffron Beurre Blanc (GFA/DFA)

Braised Fennel, Confit Squash, Kalamata Olives, Crispy Capers, Cauliflower and Goat Cheese Puree (GFA)

To Finish

Cinnamon Roll Cheesecake, Honeycomb Ice cream

Steamed Chocolate Pudding, Chocolate Sauce, Vanilla Ice Cream

Christmas Pudding Trifle

3 courses £50

£10 per person deposit required

Pre-order to be received 2 weeks prior to booking

Please inform your server if you have any allergies or special dietary requirements but please note that due to the constraints of our kitchen we cannot guarantee that any dish is totally free from allergens.

If you cannot eat anything on the menu, please speak to your server and our chefs will try our best to accommodate you.

V-Vegetarian / VE-Vegan / VEA- Vegan available / GF-Gluten Free / GFA-Gluten Free available / DF-Dairy Free / DFA-Dairy Free Available