

The Christmas Menu

Live music every Friday Night.

Starters

Roast pumpkin & thyme soup, gruyère croutons v

Pressed Ham hock & grain mustard terrine, homemade piccalilli, granary toast

Cornish scallops with cauliflower purée

Seared local pigeon breast, pickled cabbage, apple jus

Warm goats cheese in filo pastry, spiced fig chutney v

Main courses

Roast Norfolk turkey, sage & onion stuffing, pigs in blankets, cranberry sauce

Artichoke risotto, basil pesto, parmesan shavings v

Oxfordshire beef braised in Wychwood ale, herb dumplings

Crispy pork belly stuffed with apricots, garlic, mustard and sage

Cornish pollock, tomato & shrimp linguine

Butternut squash & almond tart, mixed leaves, balsamic dressing v

Desserts

Christmas pudding, locally clotted cream, brandy sauce

Lemon & vanilla cheesecake, Clementine jelly, crème fraîche

Dark chocolate torte, cookie dough ice cream

Homemade ice creams & sorbets

Cheeseboard: a selection of exceptional British cheeses

Coffee & Mints

All our prices include VAT • Some of our dishes may contain nuts. Please let us know of any allergies you may have before ordering • Service charge is not included except for parties of eight or more where a discretionary 10% will be added to the bill • We pride ourselves