

CHRISTMAS PARTY MENU

TO START

Celeriac & Spiced Apple Soup, Artichoke Crisps, Crusty Bread, Salted Butter (ve, gfo)
House Smoked Salmon Arancini, Dill and Lemon Mayonnaise, Rocket and Balsamic Salad (df, gf)
Mulled Poached Pear, Chicory and Blue Cheese Salad, Bromham Beets, Toasted Walnuts (gf, vgo)
Braised and Pressed Lamb Shoulder, Tabouleh, House made Flat Bread, Smoked Paprika, Romesco Sauce (df)

TO FOLLOW

Turkey & Spinach Ballotine wrapped in Pancetta, Braised Baby Carrots and Parsnips, Confit Roast Potatoes, Creamy Sprouts, Pork and Sage Stuffing, Red Wine and Thyme Jus (gf, dfo)
Beetroot Wellington, Spring Onion and Whole Grain Mustard Mash, Carrot Puree, Tender Stem Broccoli, Candied Beetroot Shards, Cranberry Gravy (v, vg)
Pea and Pink Peppercorn Crusted Cod, New Potato and Lemon Thyme Chowder, Samphire and Prawn Suet Dumplings (gfo)
Venison Loin, Salt Baked Beetroot, Pearl Barley Medley, White Pudding Bon Bons, Cassis Jus, Pickled Blackberries (df)
8oz Beef Fillet, Wild Mushroom Gratin, Dauphinoise Potatoes, Mustard Leeks, Tempura Onions, Red Wine Jus (£3 Additional)

DESSERT

Dark Cherry Bakewell Tart, Toasted Almonds, Clotted cream
Mulled Christmas Pudding, Orange Shard, Brandy Butter (gf, vgo)
Warm Sticky Toffee Pudding, Toffee Sauce, Vanilla Ice Cream
Cheese Board - Cornish yarg, Bath blue, Wensleydale and Cranberry, Mulled Pears + a shot of Tawny Port (£5 Additional)

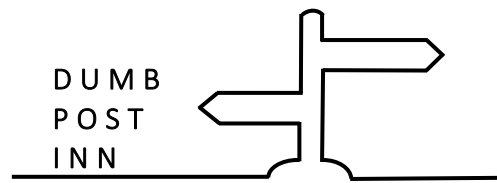
2 Course - £29.95

3 Course - £35.95

Turn over to read a little bit about our food journey so far...

v = Vegetarian vg = Vegan gf = Gluten Free df = Dairy Free vgo/gfo = Vegan/Gluten Free on Request

Please speak to your waiting staff to discuss any dietary requirements or any other questions about what we can offer.



We pride ourselves on sourcing the freshest and most local sustainable food produce available. To achieve this goal, we work with a few local suppliers below.

Swerves Farm, Ratford

From the family farm to the family pub!

Our main supply of Beef and Lamb now comes directly from the family farm just down the road from the restaurant.

The animals are home reared, and grass fed, using sustainable farming methods in the fields below the pub. This allows us to offer great tasting, prime select cuts and ensures that nothing goes to waste.

V&P Collins, Bromham

A family run business just a few miles away. Producing a wide selection of seasonal vegetables and potatoes. Their produce is handpicked and sorted the morning of delivery.

Walter Rose and Son, Devizes

Poultry and other selected cuts of meat are sourced from Walter Rose and Son. Award winning family run business, recognised for their master butchery skills and sustainable products.

Padfield Porkies, Seend

Family run business providing the finest quality pork in the area. We use Padfield Porkies for our Pork Belly and roasting joints for Sunday lunch, accompanied with the best crackling.

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