

Menu available by prior
arrangement only.



Christmas 2024

2 courses £38.50

3 courses £44.50

Starters

Chestnut pappardelle

shaved chestnut, truffle parmesan velouté

Wild mushroom parfait

glazed maitake, pickled cordycep, rosemary sourdough

Fillet of gurnard

artichoke, pearl barley risotto, salsify

Roasted pheasant breast

braised endive, parsnip, oat crumble

Mains

Spiced cauliflower risotto

roasted cauliflower, curry oil, Swiss chard

Pan seared brill

pickled shallot, citrus & chive potato, white onion velouté

Corn fed chicken breast

wild mushrooms, leek, saffron potato

Slow braised venison stew

turnip, black garlic, parmentier potato

Pudding

Figgy pudding

fig compote, tonka bean crème Anglaise

Mince pie mille feuille

spiced crème diplomat, currant, brandy Chantilly

Dark chocolate crémeux

blood orange jelly, chocolate sponge, blood orange sorbet

Tytherleigh cheese board

fruit chutney, cranberry toast & crackers