



C H R I S T M A S M E N U

STARTERS

MACKEREL - PICKLE - DILL 6

Soused & then pan fried Mackerel from Ffrenchs Fish with a selection of seasonal vegetables supplied by Hands of Hope pickled escabeche style with tomato juice and fennel, dill emulsion

HAM HOCK - EGG - POTATO 6

Smoked ham hock terrine, pickled quail egg with celery salt and cornichons, served with house cooked game chips

ARTICHOKE 5.50

Jerusalem artichoke cooked barigoule style in wine, vinegar and garlic & roasted artichoke puré served with artichoke crisps

MAINS

GUINEA FOWL ROASTED ON THE CROWN

Half bird for one 9 | Whole bird for two to share 18 served with chicken cream

RACK OF PORK CHOPS

Serves up to ten people in one rack 7 per person served with roasted quince

ROASTED SQUASH 7

Stuffed with caponata

SIDES

EACH SIDE SERVES TWO PEOPLE 3.50

Whole roasted sprouts

Roasted heritage carrots with hollandaise

Lea & Perrins glazed pigs in blankets

Pearl barley, sage & shallot stuffing

Broccoli, preserved lemon, almonds & extra virgin olive oil

Cauliflower cheese with Rother Valley ale

Morghew Estate roast potato with confit garlic

Bralsed red cabbage with Wise Owl Cider

Sprouts, morteau sausage & chestnuts

DESERTS

Honey parfait, caramelised white chocolate & berries 6

Christmas pudding & brandy butter 6

Chocolate marquis, meadowsweet creme fraiche 6

Menu subject to changes due to availability.

Please let us know if you have any dietary requirements or allergies.