



December Festive Menu  
Available 1<sup>st</sup> – 23<sup>rd</sup> December

**Sharing/Snacks**

Kalamata Olives, Artisan Breads, Rapeseed & Netherend Farm Butter, **6**  
Air Dried Salami, Cured Ham, Mini Camembert, Rilette,  
Sourdough Baguette, Pickles & Chutney **18**  
Beer & Mustard Welsh Rarebit, Toasted Rye Bread **4**

**Small Plates**

Locally Shot Game Terrine, Cranberry Chutney, Borretanne Onions, Toast **7**  
Celeriac, Apple & Thyme Soup, Artisan Bloomer **6**  
Seared Scallops, Shellfish Bisque **12**  
Wild Mushroom Crumble, Parsley, Parmesan & Truffle **7**

**Large Plates**

Sweet Potato & Spinach Saag-Aloo, Lime Yoghurt,  
Toasted Almonds, Coriander **14**  
Crown & Leg of Worcestershire Turkey, Duck Fat Potatoes, Maple Roasted  
Parsnips, Braised Red Cabbage, Seasonal Winter Greens, Pan Gravy **15**  
Loin of Venison, Creamed Potatoes, Chestnut Puree,  
Black Berry Jus, Crispy Kale **18**  
Market Fish, Fondant Potato, Caper & Crayfish Butter, Purple Sprouting **18**  
Cotswold White Chicken Breast, Bubble n Squeak, Rainbow Carrots,  
Red Wine & Pancetta Jus **17**  
Honey Glazed Bacon Chop, Free range Eggs, Triple Cooked Chips, **14**

**Grill**

Aubrey Allen's 20oz Cote du Boeuf to Share, Pancetta, Baby Onions,  
Mushrooms, Blue Cheese or Peppercorn Sauce,  
Triple Cooked Chips & Water cress **55**  
Aubrey Allen's Top Cap 8oz Rump, Pancetta, Baby Onions, Mushrooms,  
Triple Cooked Chips & Water cress **19**