



FESTIVE MICHELIN BIB GOURMAND

From 16th November 2026

STARTERS

Jerusalem artichoke soup, brioche & herbs

Citrus cured sea trout, blood orange vinaigrette

Chicken liver parfait, red onion chutney & toasted sourdough

MAINS

Pan seared sea bream, fennel & preserved lemon

Great Waltham Partridge, parsnip puree & braised chicory

Butternut squash risotto, aged parmesan, hazelnut

SIDE ORDERS

Winter leaf salad 6 | Crispy garlic potato, salsa verde 6.5

Tenderstem broccoli & romesco 7 | Fine beans 6 | French fries 6

DESSERTS

Brie de meaux, poached quince, truffled Green Man honey

Salted caramel tart, popcorn, clementine sorbet

2 courses £32/ 3 courses £36

Monday – Friday lunch: 12pm – 2pm / Saturday lunch: 11:30am -2:30pm

Tuesday – Thursday dinner: 6pm-8:30pm

Friday & Saturday dinner: 5.30pm-6:30pm & 8:15pm-9:00pm

(Maximum of 6 guests)

Please let the manager know of any allergies or dietary requirements

*** gluten free or can be made with gluten free products**

A discretionary service charge of 12.5% will be added to your bill



Christmas A La Carte Sample Menu

From 16th November 2026

Appetisers

Maldon oyster, pickled green apple 4.5 each
Gordal olives 5.5 | Rosemary focaccia 5.5 | Padron peppers & sea salt 5.5
Beef tartare, potato rosti & egg yolk 7.5

Starters

Jerusalem artichoke soup, trompette mushrooms & herbs 14
Salt baked heritage beetroot, whipped British ricotta & toasted walnuts 12
Dingley Dell pork terrine, red onion & quince chutney, toasted sourdough 13
Cured Hampshire trout, bergamot dressing, horseradish 13
Cured beef carpaccio, parmesan, black truffle 14

Mains

Dorset crab linguine, garlic & nduja 30
Cornish wild seabass, salsify, samphire and beurre blanc 32
Slow cooked beef cheeks, garlic mash, winter leaves, red wine jus 32
Ben Rigby farm venison, juniper berries, anchovy bagna cauda 36
Truffle risotto, preserved lemon & hazelnut* 25

To share

Chateaubriand for two, Bordelaise sauce 48 per person

Side orders (V)

Autum leaf salad 6 | Crispy garlic potato, salsa verde 6.5
Tenderstem broccoli & romesco 7 | Fine beans 6 | French fries 6

Dessert

Christmas pudding, brandy cream & cranberries 10
Dark chocolate mousse, blood orange & stout ice cream 10
Fior di latte ice cream, nutty granola, macerated blackberries 9
Baron Bigod, poached pear, truffled Green Man honey 11.5
Green Man honey parfait & clementine sorbet 10

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CHRISTMAS DAY

CANAPES

Pumpkin and truffle arancini

Smoked salmon, cream cheese & dill roulade with caviar

Smoked duck rilette, prune and Armagnac

FIRST COURSE

Hand dived scallop, cauliflower & green apple

Ricotta gnocchi, crispy sage & amaretto beurre noisette

Duck liver parfait, blood orange, toasted hazelnuts

MAIN COURSE

Aged Scottish beef fillet, mashed potato, juniper red cabbage, red wine jus

Roast bronze turkey, apricot pork stuffing, pigs in blanket, duck fat roast potatoes,
brussel sprouts & pan jus

Cornish wild sea bass, caramelised leek risotto & crispy palourde clams

Celeriac & beetroot pithivier, stilton fondue & black truffle

PRE DESSERT

Mandarin sorbet, coconut white chocolate crumb

DESSERT

Christmas pudding, brandy cream & cranberries

Warm Valrhona dark chocolate mousse, coconut sorbet & vanilla clementine

Selection of cheeses, quince purée & rye crackers

TO FINISH

Coffee & warm mince pies

5 Course Menu £190 per person



CHRISTMAS DAY CHILDREN'S MENU

STARTERS

Bayonne ham & compressed melon *
Oak smoked salmon, rocket & lemon *
Celeriac soup, toasted focaccia *

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MAINS

Slow cooked beef, carrots & roast potatoes *
Roast bronze turkey ballotine, chestnut & stuffing, roast potatoes & pigs in blankets *
Wild seabass, crushed potatoes & samphire *

∞

PRE-DESSERT

Mandarin sorbet *

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DESSERTS

Selection of ice creams

Traditional Christmas pudding & double cream *
Warm Valrhona dark chocolate mousse, coconut sorbet & crackling chocolate

4 Course Menu £65 per person

Please let the manager know of any allergies or dietary requirements.

* = Can be made with gluten free products



BOXING DAY MENU

STARTERS

Jerusalem artichoke soup, trompette mushrooms & herbs *

Dingley Dell pork terrine, red onion & quince chutney, toasted sourdough *

Cured Hampshire trout, bergamot dressing, horseradish *

Ricotta gnocchi, crispy sage & amaretto beurre noisette

MAINS

Pan fried fillet of sea bass, caramelised leek risotto & crispy palourde clams

Roast bronze turkey, apricot pork stuffing, Yorkshire pudding, pigs in blankets, roasted potatoes, brussels sprouts, pan jus

Roast aged sirloin of beef, Yorkshire pudding, duck fat potatoes, honey carrots & red wine gravy

Celeriac & beetroot pithivier, stilton fondue & black truffle

DESSERTS

Christmas pudding, brandy cream & cranberries

Dark chocolate mousse, blood orange & stout ice cream*

Green Man honey parfait & clementine sorbet *

Selection of cheeses, quince puree

£75.00 per person

* gluten free or can be made with gluten free products



BOXING DAY CHILDREN'S MENU

STARTERS

- Bayonne ham & compressed melon *
- Jerusalem artichoke soup, toasted focaccia *
- Oak smoked salmon, rocket & lemon *

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MAINS

- Slow cooked beef, carrots & roast potatoes *
- Roast bronze turkey ballotine, chestnut & stuffing, roast potatoes & pigs in blankets *
- Wild seabass, crushed potatoes & samphire *

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DESSERTS

- Selection of ice creams
- Traditional Christmas pudding & double cream *
- Warm Valrhona dark chocolate mousse & coconut sorbet

£35 per person

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