Festive Sunday Lunch

S
F

Starters

Crispy Farm pheasant, orchard apple & allotment onion chutney SO2 — £10

Twice baked burnt Kitchen Garden leek & barkham blue souffle with fermented Allotment tomato relish (v) D | G | E | SO2 — £10

Spiced allotment squash soup, toasted seeds, sourdough D | G — £9

Sharing Piggy Board: Pork belly bites, crackling, crispy pulled pork, honey & mustard glazed sausage, black pudding sausage roll - served with orchard burnt apple sauce and pickle D | G | E | SO2 — £22

Sharing Board for two: Bread board served with a trio of butters; foraged nettle, hot honey, confit Kitchen Garden garlic G | D | SO2 — £12.50

Gingerbread Espresso Martini

Wingless Eagle Espresso Martini, Gingerbread Syrup, Gingerbread crumbs £13

Hedgerow Gin Spritz

Wingless Eagle Gin, Blackberry syrup, Lemon Juice, Soda £13

Mains

Free range roast chicken, sage and chestnut stuffing G | GF* | N — £24

Roast Hampshire rump of beef, horseradish cream D | E | G | GF* — £28

Smoked pork belly, crackling crumb, burnt apple sauce G | GF* — £26

Salt baked Kitchen Garden celeriac, pickled foraged mushrooms, allotment carrot puree (PB) D | SO2 — £23

All served with rosemary and thyme roasted potatoes, charred allotment carrots & parsnips, Kitchen Garden red cabbage, brussel sprouts, yorkshire puddings, farm-style gravy D | G | GF*

Sides

Pigs in blankets SO2 — £4.50

Cauliflower cheese G | D — £4.50

Chestnut and sage sourdough stuffing G | N | E — £4.50

Sharing Board for Two: £65

Trio of fire roasted meats, including all the sides and sauces D | G | GF*

Loin of cod, white butter sauce topped with vinegar scraps, crushed dill potatoes with Allotment braised red cabbage D | F | SO2 — £28

GF - Gluten Free | GF* - Gluten Free Option Available on Request
PB - Plant Based | V - Vegetarian | G - Gluten/Wheat | L - Lupin | SO2 - Sulphites | E - Egg | N - Nut | D - Dairy | Pn - Peanut | Mu - Mustard | Sy - Soya | Ce - Celery | Cr - Crustacean | Mo - Molluscs | F - Fish | Se - Sesame

Please advise your server of any allergies or intolerances so we can look after you and manage your dietary requirements. Our dishes are prepared on site, and may contain trace ingredients.
Please note a discretionary service charge of 10% will be added to your final bill.

Dessert Menu

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Chocolate Christmas Pudding with Wingless Spiced Rum and Clotted Cream D | G | SO2	£10
Sticky Figgy Pudding, Warm Toffee Sauce and Mince Pie Ice Cream D | E | G | SO2	£10
White Chocolate and Estate Plum Jam Roulade, Baileys Whipped Cream D | E | SO2	£10
Affogato, with Moon Roast Coffee D | E	£5.50

Speak to a member of the team for our plant based dessert options

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Children's Menu

Starters

Vegetable Crudités With Houmous D | G | SO2 | SE	£5
Pigs in Blankets SO2	£5
Garlic Bread G | D	£5

Make their visit extra magical with a special gift from Father Christmas, available to add on arrival for £8 per child (including a visit and gift)

Mains

Mini version of the adults menu (GF*) G | D | SO2	£14
Sausages, Buttered Mash, Peas (vegetarian option available) D | SO2	£12

Dessert

Rudolph's chocolate brownie with vanilla ice cream D | E | SY	£6
Christmas themed Sundae D | E | SY	£7
Apple crumble with warm vanilla custard D | E | G	£6

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Children's Drinks Menu

Festive Milkshakes £5

- Mrs Claus's Strawberry Dream (Strawberry milkshake, topped with whipped cream, strawberry puree, candy cane)
- Reindeer Chocolate Shake (Chocolate milkshake, topped with whipped cream, chocolate sauce, chocolate flake)
- Gingerbread Snowshake (Vanilla milkshake with gingerbread syrup, topped with whipped cream, caramel sauce, mini gingerbread biscuit

Santa's Hot Chocolate, served with whipped cream, chocolate sauce, marshmallows £4.50