



Tipples

House Bubbles: *Billecart Salmon or Kir Royale* £14 / £12

Winter cocktail: *Cranberry Aperol Spritz* £12

Starter

Pork Scotch Egg

Homemade Brown Sauce & Pickled Apple Puree

BBQ Mackerel

Dressed Fennel & Orange

Burrata

Blood Orange, Endive & Citrus Dressing

Main

Turkey Roulade

Braised Turkey Leg, Stuffed & Wrapped in Pancetta

Beef Fat Potatoes, Honey Parsnip, Roasted Carrot, Swede Mash, Cream Sprouts & Pig in Blanket

Pairing: Terre de Lumière Viognier Celliers Jean d'Alibert IGP Pays d'Oc 2024 £7.90

Rolled Cod

Saffron New Potatoes, Confit Tomatoes, Chardonnay Vinaigrette

Pairing: Pinot Grigio Tunella Colli Orientali Friuli Venezia Giulia Italy 2024 £9.85

Braised Beef Brisket

Creamy Mashed Potatoes, Glazed Carrots, Charred Shallots & Red Wine Jus

Pairing: Mucchietto Primitivo IGT Puglia 2024 £9.85

Miso Celeriac Fondant

Roast Potatoes, Honey Parsnip, Roasted Carrot, Swede Mash & Cream Sprouts

Pairing: Muscadet Sèvre et Maine sur Lies Les Vignes du Bourg Julien Braud 2024 £9.35

Pudding

CTP

Wheatsheaf Christicky Toffee Pudding

Pairing: Bulas Ruby Reserve Port 75cl £10

Winter Eton Mess

Mulled Fruits & Chantilly Cream

Pairing: Chateau Briatte 2022, Sauternes Bordeaux France £10

Selection of Cheeses

Bath Soft Brie, Godminster Cheddar, Oxford Blue (£3 Supplement)

Homemade Wheatsheaf Chutney & Crackers

Pairing: Bular Tawny 10 year Port 75cl £12.50

2 Courses for £38

3 Courses for £45

