

LOCAL & WILD CHRISTMAS £42/£48 SET MENU

Wine Pairing £40 Daily Loosener £10

MOUTHFULS

MUSHROOM MARMITE ÉCLAIRS, CONFIT EGG YOLK
CHALKSTREAM TROUT BELLY SKEWER, LEMON VERBENA, NORI
TURKEY SAUSAGE ROLL, TARAGON, MUSTARD SEED
CACAO MACAROON, CHESTNUT MOUSSE, CANDIED CHILLI

SOURDOUGH BREAD, CEP BUTTER

NUTBOURNE CURES

GIN CURED CHALKSTREAM TROUT, BEETROOT, BUTTERMILK, MARIGOLD CURED MALLARD BREAST, PICCALILI

SHARING PLATES for the TABLE

SOUTH COAST SCALLOP, GARLIC, CHILLI, ROE BUTTER, BLACK TRUFFLE
PARTRIDGE POPCORN, PINE AND ROSEHIP CHUTNEY
TRUFFLED MANOR FARM CHEDDAR FONDUE, PEAR, LEAVES, SOURDOUGH SOLDIERS

PRIME CUTS

Choice of

GRILLED VENISON, JERUSALEM ARTICHOKE PURÉE, REDCURRANT, GAME JUS MONKFISH AND CHARD WELLINGTON, SAFFRON BUTTER SAUCE VEGETARIAN WELLINGTON, WINTER VEG JUS

SHARING 'STARGAZY' SPECIAL

£10 supplement pp, to share between 4-6 people THREE-BIRD 'STARGAZY' PIE, GAME JUS

SIDES TO SHARE

SAUTÉED GREENS

ROSEMARY & THYME POTATOES
SHAVED BRUSSELS SPROUT, CHEDDAR, WALNUT AND APPLE SALAD

SELECTION OF PUDS

CARAMELISED PEAR, MULLED WINE GEL, YORKSHIRE PARKIN, BUTTERSCOTCH HONEYCOMB CRUNCHIE, MASCARPONE, TARRAGON SUGAR

MINCE PIE JAMMY DODGER