



Seasonal A La Carte

Starters

Confit Jerusalem artichoke, crispy skin, glazed mushroom, tapioca	£14
Aged beetroot, horseradish, winter truffle, caramelised walnut	£16
Isle of Skye scallop, olive oil and almond Blanquette, confit lemon, crispy potato	£17
Pressed rabbit & black pudding, pickled shallot, pistachio, date puree	£16

Main Courses

Wiltshire Gold turkey, poultry mousse, chicken fat gnocchi, brussel sprout	£31
Vegetable Wellington, glazed mushroom, pickled and roasted roscoff, cognac sauce	£29
Gigha Halibut, mussel cream sauce, sea vegetables, parsnip and chervil	£31
Berkeley Estate venison, elderberry sauce, salt baked celeriac, venison bonbon	£32

Desserts

Clementine and date mousse, clementine sorbet, ginger crumb	£14.50
Paris brest, spiced crème pâtisserie, mince meat, Christmas ice cream	£14.50
Chocolate marquise, aerated chocolate, olive oil ice cream, balsamic	£14.50
Selection of Cotswold cheeses, port and quince jelly. Crackers and grapes.	£19