



Christmas Foyere

MENU 2025

Available from 1st - 24th December (excluding Sundays)
£42 for 3 courses | £35 for 2 courses | £24 for main course only

STARTERS

Pickled & roasted beetroot, whipped goat's curd, red endive, candied walnuts, sherry dressing (v) (gfa)

King prawns on grilled rye sourdough, creamy taramasalata, confit tomato & smoked paprika (gfa)

Ham hock & black pudding terrine, crispy blue cheese, burnt apple, fried brioche

Beer brined crispy fried pheasant, celeriac slaw, fermented chilli honey

MAIN DISHES

Traditional roast turkey, creamy mash, duck fat roasties, honey glazed carrots & parsnips, spiced red cabbage, Brussel sprouts, pigs in blankets & gravy (gfa)

Slow cooked venison cottage pie, roasted hispi cabbage, black truffle emulsion (gfa)

Crispy braised beef cheek, creamy mash, Lyonnaise onions, brown butter carrots

Rolled fillet of cod, whipped brandade & confit leek, smoked butter & Shetland mussel sauce

Potato & camembert croquette, soft St Ewes egg, braised baby gem, garlic aioli, cranberry chutney (v)

Sides £4

Duck fat roasties | Brussel sprouts, chestnuts & smoked bacon | honey & mustard glazed pigs in blankets

DESSERTS

Traditional Christmas pudding, brown butter ice cream, brandy custard

Sour cherry frangipane tart, clotted cream ice cream (v)

Dark chocolate & Anarchy ale cake, salted caramel, malted milk ice cream (v)

Homemade pavlova, vanilla mascarpone, boozy clementines, pistachios, fresh lime (v) (gfa)

Blackstick's blue cheese, ginger parkin, plum jam, salted hazelnuts

gfa - gluten free available, v - vegetarian. Please make us aware of any guests with food intolerances/allergies.
A £10pp deposit will be required for parties of 10 guests and above, together with a full pre-order for food one week in advance of reservation