

3 Courses $\pounds 45$ per person

To Start

Spiced butternut squash soup, sage & chestnuts, sourdough (vg) (533kcal) Devon crab & crayfish cocktail, chicory, radicchio, samphire, Bloody Mary sauce (151kcal) Ham hock, chestnut & cranberry terrine, beer mustard, cornichons, sourdough (502kcal) Jerusalem artichoke tart, pickled walnuts, chestnut gremolata (vg) (516kcal)

Mains

Crown of English turkey, goose fat roast potatoes, crushed winter roots, Brussels sprouts, maple roast parsnip, pig in blanket, cranberry sauce, gravy (938kcal) West Country rump of beef, goose fat roast potatoes, crushed winter roots, Brussels sprouts, maple roast parsnip, pig in blanket, horseradish sauce, gravy (10.57kcal) Parsnip & celeriac nut roast, Brussels tops, crushed winter roots, roast potatoes, gravy (vg) (867kcal) Pan roasted Hampshire ChalkStream trout, new potatoes, samphire & sea beets (429kcal) Venison, port & bayleaf pie, crushed winter roots, Brussels tops, gravy (775kcal)

Puddings

Christmas pudding, brandy butter ice cream (v) (416Kcal) Apple, fig & chestnut crumble, bay leaf custard (v) (372Kcal) Spiced fig, orange, cranberry & walnut syllabub (vg) (530kcal) Salted chocolate, hazelnut & Kirsch cherry mousse (v) (807kcal)

> For The Table (priced per dish) Cauliflower cheese (484kcol) £7 Pigs in blankets (400kcol) £7 Maple roast heritage carrots (356kcol) £6







We source our ingredients from Britain's best farmers, growers, fishers and foragers to bring out the season's flavours.

Provenance may vary subject to supply. Farming challenges and British weather can mean there are a few essential ingredients that come from elsewhere. Please inform a member of the team of any food allergies or intolerances when ordering. As part of the nature of fresh game, dishes may contain traces of shot. An adult's recommended daily calorie allowance is 2,000 Kcal. All tables are subject to a discretionary service charge of 12.5%.



Red Barn