

Source

BISTRO

DECEMBER FESTIVE MENU

£33 2 COURSES

£40 3 COURSES



To Start

Winter mushroom soup, Tunworth cheese rarebit

Pig's head croquette, green olive, English mustard, IPA pickled onions

Fino sherry cured trout, pink grapefruit, brown crab aioli, pistachio, wild dill

The Main Event

Shipmeadow venison, green peppercorn sauce, shoulder fondant potato,
English carrot, mustard leaf

Black bream, peperonata, preserved lemon butter, aubergine puree, nero

Salt baked crapaudine beetroot, Baron Bigod fregola, pickled walnut, sprout leaves

To Finish

Bull of the Woods stout sponge, molasses ice cream, golden raisins, salted toffee

Whipped milk chocolate, fig leaf curd, filo pastry, clementine

Grande Assiette of cheeses

**Pre orders for groups of 8 and above will be required at least 5 days before your reservation.
We politely take card details for all reservations of 5 and above. Should there be a no show, £25 a
head will be charged to your provided card.**

We thank you for your understanding