



THE FARM TABLE

Field, Fire, Ferment

SAMPLE CHRISTMAS LARGE PARTY MENU 12+

2 COURSES - £30 | THREE COURSES - £37

ROASTED CELERIAC & CRANBERRIES | VE, GF

Chestnuts & Watercress

HOT SMOKED CHALKSTREAM TROUT | GF

Shaved Fennel & Mustard Dressing

DUCK RILLETTES

Brioche Toast, Date Puree & Pickled Walnuts

DARTS BEETROOT SPELT RISOTTO | VEA

Sharpham Park Spelt, Roasted Beetroot, Spenwood & Rosemary

FILLET OF HAKE | GF

Mussels, Clams and Tomato & Red Pepper Sauce

VENISON LOIN | GF

Spiced Red Cabbage, Roasted Beetroot and Sloe Berry Sauce

Dry Aged Ruby Red Sirloin or Fillet Steak - £8 supplement

GEORGIE PORGIE'S CHRISTMAS PUDDING | V

Brandy Cream

WINTER BERRY TRIFFLE | V

Boozy Cherries & Vanilla Cream

SINGLE ORIGIN CHOCOLATE CREMEUX | V, GF

Candied Hazelnuts

BRITISH FARMHOUSE CHEESE

Homemade Crackers