







Christmas Set Menu



2 Courses £27.50

3 Courses £32.50





STARTERS

Winter vegetable minestrone soup, sage and pumpkin seed pesto, focaccia (ve, gfa)  






Smoked Cotswolds venison, celeriac remoulade, Jerusalem artichoke, Oxford Blue cheese, soft-boiled quail's egg    

Potted ChalkStream trout, pickled cucumber, watercress, preserved lemon and a smoked kipper dressing  

MAINS



Slow cooked free range duck leg, pickled red cabbage and apple, creamed parsnip, sprout tops, brown butter and hazelnut    

Plaice fillet with a razor clam and brown crab sauce, chestnut emulsion, crispy kale, pink fir potato     

Roast red onion and celeriac tart, parsley root, roast beetroot, beetroot relish, pickled fennel and apple (vea)     

DESSERT

Sticky toffee and parsnip pudding, malt ice cream, salted caramel, chestnut, brandy snap tuile   

Dark chocolate crèmeux, strained yoghurt, clementine and a peanut brittle (vea)  

North Aston Dairy milk ice cream with PX Sherry, fruitcake and cranberry    

ve - Vegan

vea - Can be made vegan friendly

gfa - Gluten free alternative available

Please turn over for our full allergen information

ALLERGEN AND DIETARY INFORMATION

If you have a food allergy, please ask a member of staff for advice before ordering. We cater for all dietary requirements where possible and will endeavour to change dishes to suit and can offer gluten-free bread alternatives from Knife and Fork Bakery in Deddington, just ask your server.

Be aware we are not a nut and gluten-free kitchen; we unfortunately cannot guarantee there will not be traces in our dishes. Our fryers are shared but we do separate fish products and do not cook gluten in them.

Please note some of our cheese may not be suitable for vegetarians, please ask a member of staff for more information.


Although thorough care has been taken, small bones may remain in fish dishes and shot in game.

Our menu is labelled with the following allergens in our dishes.

 Contains Gluten


 Contains Dairy


 Contains Sesame


 Contains Mustard


 Contains Crustacean

 Contains Fish

 Contains Eggs

 Contains Sulphites


 Contains
Celery/Celeriac

 Contains Peanuts

 Contains Nuts

 Contains Soya

 Contains Lupin

 Contains Molluscs

OUR COMPANY VALUES

CREATIVITY - Using our knowledge and imagination to create dedicated projects of beauty, originality and sustainability.

DEDICATION – We work for our clients and associates with wholehearted commitment, enthusiasm and integrity.

PASSION FOR OUR PLANET - Our impact upon the planet is at the forefront in all we do and our work is undertaken with respect and consideration for the present and future health of the environment.

THIS MENU IS PRINTED ON 100% RECYCLED POST-CONSUMER WASTE.