



Christmas Menu

Starters

	PRICE
Butternut Squash Soup chives, croutons, parmesan (vegan adaptable)	9.00
Smoked Mackerel Pâté confit leeks, pickled quail egg, toasted buckwheat, pea shoots	12.50
Ham Hock & Chicken Terrine tarragon emulsion, pickled girolles, rocket, honey mustard dressing	12.50
Onion Tarte Tatin goat's cheese & thyme mousse, rocket	11.00

Mains

	PRICE
Roast Turkey Roulade pork, pistachio & cranberry stuffing, maple-&thyme-glazed carrots & parsnips, bacon & chestnut creamed sprouts, roast potatoes, jus	24.00
Roast Venison Loin potato & celeriac gratin, braised red cabbage, cavolo nero, Port jus	29.00
Pan Roast Chalk Stream Trout olive oil mash, roasted carrot, carrot purée, crab bonbon, samphire	28.00
Roast Sweet Potato, Celeriac, Nutmeg & Leek Wellington roast potatoes, sprouts, braised red cabbage, vegetable jus	21.00

Desserts

	PRICE
Chocolate Orange Tart ginger syrup, chocolate soil, honeycomb ice cream (vegan)	9.50
Apple Crumble mulled wine-infused apples, cinnamon crumble, clotted cream ice cream	9.00
Christmas Sticky Toffee Pudding toffee sauce, vanilla ice cream	9.00
The A Bar Cheeseboard Tunworth soft, Barber's cheddar, Isle of Wight blue, Miller's crackers, festive chutney	14.50

