



December Menu

Starters

Pearl Barley & Root Vegetable Pottage - Pistachio & Coal Oil *vgn, gf, n*

Wood Fire Roasted Parsnips with Pear & Brie - Mulled Honey, Pear & Molten Brie Croquette *v*

Char-grilled Ox & Walnut Salad - Cumin Seared Ox Heart, Pickled Walnut & Apple Salad

St Werburghs reared Pork & Pistachio Terrine with Cranberry & Orange Chutney - Home baked Panettone *n*

Dorset Crab Mac 'n Cheese - Picked Crab, Soft Herb, Pecorino & Macaroni

Mains

Hand Twizzled Turkey - Deep Fried Croquette, White Gravy, Animal Fat Mashed Potatoes & Allium

Dry Aged Beef Burger - Stilton, Tomato, Homemade Pickles, Mustard & Real Chips

Charcoal Grilled Flat Iron Steak - 200g & Real Deal Skin on Chips, Roast Tomato & Leaves

Dressed Cabbage - Creamed Cashew, Spicy Beans, 5 Gold Rings, Sprouts & Roasted Gourdes *vgn, n*

Hazelnut, Sage & Stone fruit Gnocchi - Smoked Butter & Brassicas *v, n*

Cauldron Fish Pie - Potatoes, Egg, Peas, Fish & Herb Crumb

Desserts

Apple & Blackberry Mulled Crumble - Crème Anglaise *v*

Cauldron Christmas Pudding - Amaretto & Dried Fruits *v, n*

Eggnog Parfait Affogato - Single Shot Extract Original Espresso *v*

Hand Rolled Vegan Chocolate Truffles - Soy Milk, Sea Salt, Sultanas & Mixed Nuts *vgn, n, gf*

v = vegetarian / *vo* = vegetarian option / *vgn* = vegan / *vgno* = vegan option
gf = gluten free / *gfo* = gluten free option / *n* = contains nuts

Our dishes contain too many ingredients to write on the menu & may contain allergens that are not listed.
Please make your server aware of any allergies or intolerances you have.

