

Christmas Cabaret Set Menu

Starters

Wiltshire Smoked Trout

Celeriac Remoulade, Fresh Pear, Preserved Lemon,
Endive, Local Leaves

Creamy Goats Cheese

Balsamic Beetroot, Toasted Walnuts, Beetroot Purée,
Candy Beetroot, Local Leaves

Gusbourne Chicken Liver Parfait

Caramelised Onion Relish, Brioche, Cep Powder,
Watercress

Wild Mushrooms Velouté

White Truffle Oil, Puffed Wild Rice, Salted Cream

Main Courses

Roasted Turkey Breast

Pigs in Blankets, Rapeseed Roast Potatoes, Buttered
Sprouts, Confit Carrot, Parsnip Purée, Cranberry Jus

Roast Beef Sirloin

Caramelised Shallot Tatin, Celeriac Purée,
Truffle Mash, Red Wine Jus

Seared Sea Bass

Potato Rosti, Samphire, Caper Butter Sauce,
Fresh Lemon, Isle of White Aioli

Butternut, Sage and Onion Wellington

Rapeseed Roast Potatoes, Butternut Sprouts,
Confit Carrot, Parsnip Purée, Cranberry Jus

Desserts

Sticky Date Pudding

Cinnamon, Muscovado Sauce, Walnuts,
Cocoa Nib Tuille

Dark Chocolate Torte

Vanilla Pod Ice Cream, Chocolate Crumble,
Chocolate Shard, Salted Caramel

Almond Panna Cotta

Spiced Mulled Wine Fruits, Ginger Nut Biscuit,
Lemon Balm

Local Cheeses

Isle of White Blue, Old Winchester, Tunworth,
Grapes, Quince Jelly, Crackers

*Please ask for allergen details and further information from your server.
We are a cashless business and therefore accept card payments only.*

White Wine

Patterson's Chardonnay, Australia

175ml £6.50 | 250ml £8.50 | Bottle £24.00

Trebbiano/Pinot Grigio Bella Modella, Italy

175ml £7.00 | 250ml £9.00 | Bottle £26.00

Santa Lucia Sauvignon Blanc, Chile

175ml £7.50 | 250ml £10.00 | Bottle £28.00

Delta Estate Sauvignon Blanc, New Zealand

175ml £9.50 | 250ml £12.50 | Bottle £36.00

Vila Nova Vinho Verde, Portugal | Bottle £30.00

Picpoul de Pinet Prestige, France | Bottle £32.00

Sancerre La Guiberte Alain Gueneau, France | Bottle £40.00

Chablis Domaine Daniel Séguinot, France | Bottle £42.50

Pouilly-Fuissé Les Vieux Murs Loron et Fils | Bottle £65.00

Red Wine

Cal y Canto Red Blend, Spain

175ml £6.50 | 250ml £8.50 | Bottle £24.00

Cette Nuit Merlot, France

175ml £7.00 | 250ml £9.00 | Bottle £26.00

La Belle Enseigne Malbec, France

175ml £7.50 | 250ml £10.00 | Bottle £28.00

Cielo Primitivo, Italy | Bottle £30.00

Le Versant Pinot Noir, France | Bottle £32.00

Portal D'ouro Tinto, Portugal | Bottle £33.00

Lopez de Haro Gran Reserva, Spain | Bottle £40.00

Chateaufneuf du Pape Vieux Chemin, France | Bottle £45.00

Barolo Azelia Luigi Scavino, Italy | Bottle £70.00

Rosé

La Bastille Cabernet Rosé, France

175ml £7.00 | 250ml £9.00 | Bottle £26.00

Piquepoul Rosé, France

175ml £8.00 | 250ml £11.00 | Bottle £30.00

Coolhurst Rosé, France

175ml £10.00 | 250ml £13.00 | Bottle £38.00

Coolhurst Lady Elizabeth Sparkling, France | Bottle £65.00

English Bubbles

Gusbourne Brut Reserve Sparkling, Kent

125ml £12.00 | Bottle £55.00

Gusbourne Sparkling Rosé, Kent

125ml £13.50 | Bottle £64.00

Gusbourne Blanc de Blancs, Kent | Bottle £66.00

Beer & Cider

Hepworth Blonde Lager 5.0% 500ml | £6.00

Peroni 5.1% 330ml | £5.50

Peroni Libera 0% 330ml | £5.00

Hepworth Pullman Ale 4.2% 500ml | £6.00

Hepworth Prospect IPA 4.5% 500ml | £6.00

Silly Moo Cider 4.8% 500ml | £6.50

Local Gin

Chilgrove Bluewater | £5.50

Chilgrove Bramble | £6.00

Jarrold's London Dry Gin | £6.00

Spirits & Liquor

RED Distillery Vodka | £5.50

Havana Club 3 Year Rum | £5.00

Havana Club 7 Year Dark Rum | £5.50

J&B Rare Scotch Whisky | £5.00

Jim Beam Bourbon Whiskey | £5.00

Glenfiddich 12 Year Single Malt | £7.00

Courvoisier VS Cognac | £5.50

Disaronno Amaretto | £5.00

Baileys Irish Cream | £5.00

Martini Dry | £5.00

Soft Drinks

Fever-Tree Tonic/Slimline Tonic 200ml | £3.50

Coca Cola 200ml | £3.50

Coca Cola Zero/Diet 200ml | £3.40

Apple, Orange, Cranberry Juice 200ml | £3.00

South Downs Still/Sparkling Water 750ml | £4.00

Cordials – Lime, Blackcurrant, Orange 25ml | £0.70

Elderflower Cordial & Soda 250ml | £4.00

Appletiser 275ml | £3.60

Hot Drinks

Nespresso Single or Double Espresso | £3.25

Nespresso Americano | £3.50

A Selection of Teas | £3.00

In accordance with the weights and measures Act 1985, unless supplied pre-packaged, all of our Gin, Vodka, Whiskey, Rum are served in measures of 25ml or multiples thereof and our Sherry, Port, Vermouth and Fortified Wines in measures of 50ml or multiples thereof. All our Wines are available in 125ml measures upon request.



Starters

Wiltshire Smoked Trout Celeriac Remoulade, Fresh Pear, Preserved Lemon, Endive, Local Leaves
Allergens: Fish, Milk, Mustard, Egg, Sulphites | Suitable for Pescatarians

Gusbourne Chicken Liver Parfait Caramelised Onion Relish, Brioche, Cep Powder, Watercress
Allergens: Gluten, Eggs, Milk, Mustard, Sulphites

Creamy Goats Cheese Balsamic Beetroot, Toasted Walnuts, Beetroot Purée, Candy Beetroot, Local Leaves
Allergens: Milk, Mustard, Nuts, Sulphites | Suitable for Vegetarians

Wild Mushroom Velouté White Truffle Oil, Puffed Wild Rice, Salted Cream
Allergens: Celery | Suitable for Vegans

Main Courses

Roasted Turkey Breast Pigs in Blankets, Rapeseed Roast Potatoes, Buttered Sprouts, Confit Carrot, Parsnip Purée, Cranberry Jus
Allergens: Gluten, Milk, Sulphites

Seared Sea Bass Potato Rosti, Samphire, Caper Butter Sauce, Fresh Lemon, Isle Of White Aioli
Allergens: Milk, Eggs, Fish, Mustard, Sulphites | Suitable for Pescatarians

Butternut, Sage and Onion Wellington Rapeseed Roast Potatoes, Buttered Sprouts, Confit Carrot, Parsnip Purée, Cranberry Jus
Allergens: Gluten, Eggs, Milk, Sulphites | Suitable for Vegetarians | Vegan Version also available

Roast Beef Sirloin Caramelised Shallot Tatin, Celeriac Puree, Truffle Mash, Red Wine Jus
Allergens: Gluten, Eggs, Milk, Sulphites

Desserts

Sticky Date Pudding Muscovado Sauce, Cinnamon Ice Cream, Walnuts, Cocoa Nib Tuile
Allergens: Gluten, Eggs, Milk, Nuts

Almond Panna Cotta Spiced Mulled Wine Fruits, Ginger Nut Biscuit, Lemon Balm
Allergens: Nuts, Sulphites | Suitable for Vegans | Gluten Free

Dark Chocolate Torte Vanilla Pod Ice Cream, Chocolate Crumble, Chocolate Shard, Salted Caramel
Allergens: Milk, Soya | Gluten Free

British Cheeses Fruits, Quince Jelly, Biscuits **£12** or **£4 Supplement** if purchased as part of a Set Menu
Allergens: Dairy, Gluten, Celery, Eggs, Nuts, Sulphites, Mustard, Sesame | Suitable for Vegetarians

Please inform your server of any food allergies or intolerances when ordering your meal