

THE JACK RUSSELL

THE CHRISTMAS MENU

STARTERS

TRUFFLED CELERIAC SOUP

Apple & toasted hazelnuts

CHICKEN LIVER PARFAIT

House chutney, toasted brioche

BEETROOT CURED CHALKSTREAM TROUT

Horseradish crème fraîche, Melba sourdough

VENISON CARPACCIO

Celeriac remoulade, parmesan tuile



MAINS

ROAST BREAST OF FREE-RANGE TURKEY

bacon-wrapped chipolata, sausage & sage stuffing,
potato fondant, bread sauce, turkey jus

PAN ROASTED CORNISH HAKE

Crushed new potatoes, tenderstem broccolis, seaweed beurre blanc

BRAISED STOKES MARSH FARM BEEF

charred hispi cabbage, pancetta & wild mushroom

CAULIFLOWER STEAK

Cavolo Nero, pinenuts & golden sultanas

All mains served with honey roasted roots & sautéed brussels sprouts & chestnuts



DESSERTS

MINCE PIE FRITTER

brandy ice cream

CLEMENTINE TART

Italian meringue

BLACK FOREST

Dark chocolate mousse, cherries, vanilla Chantilly

GODMINSTER CHEDDAR &

SHROPSHIRE BLUE

house chutney, oatcakes

MINCE PIES to finish

£47 per person

Monday 23rd November – Wednesday 30th December 2026 (excluding Christmas Day)

Bookings, deposit & pre-orders only.

We have a range of allergen friendly menus available, please ask a member of staff for more information.
Where possible, we use as much produce from the beautiful Facombe Estate, from wild game to the fruit from our orchards.

A discretionary service charge of 10% will be added to the bill.