



five little pigs - festive menu 2025

to start

Clementine & dill vodka cured chalk stream trout, creme fraiche, hogweed crispbread

or

Beetroot, walnut & Agatha's apple terrine, toast (v+) (n)

or

Confit duck croquette, pickled plum ketchup, bitter leaves

or

Wild mushrooms and sweet chestnuts, potato bread, sherry (v)

to follow

Crab apple glazed outdoor reared turkey, pigs in blankets, sage & hazelnut stuffing (n)

or

Haunch of local venison, elderberry jelly, devil on horseback

or

Pan roasted hake, lovage butter sauce, rainbow chard

or

Brown sugar glazed local squash, pear & sage tart

all served with beef fat roast potatoes (v+ avail), roasted Clays' roots with lemon & bay, spiced red cabbage & winter greens with anchovy & hazelnut butter (gf & v+ avail)

to finish

Dark chocolate ganache, cherries, chestnut

or

Local plum, pistachio & sherry trifle (v+ available)

or

Treacle tart, stem ginger ice-cream, apple

£45pp