EST. 2016

SPRIGS Co

PYTHOUSE KITCHEN GARDEN
TISBURY

The Kitchen Garden

Christmas Experience

December 2026

If you're looking for a truly magical place to celebrate Christmas, you may just have found it. With rave reviews, divine food and an unbeatable atmosphere, we'd love to host the festivities this year.

Small parties of up to 25 people

Guests will enjoy a glass of Sprigster Sparkling Garden Brut on arrival and a special table in the restaurant set with Christmas crackers and festive decor.

Menus start at £55 for three courses

Large parties of 26-150 people

Parties of 26-65 people will require exclusive use of our cosy conservatory and will enjoy a glass of Sprigster Sparkling Garden Brut on arrival, a special long table set with Christmas crackers and festive decor. We can also provide a drinks reception with canapés and entertainment (please contact us for further info). Parties of more than 65 people will require a heated marquee on the terrace. Please get in touch for further details on parties of this size.

Menus start at £55 for three courses. Bespoke pricing on request.

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Christmas Canapé Menu

VEGETARIAN

Montgomery Cheddar & Winter Herb Arancini
Smoked Mushrooms, Cow's Curd Cheese & Tarragon, Toasted Sourdough
Chargrilled Homewood Halloumi, Hot Honey
Heritage Squash, Orchard Glaze, Pumpkin Seeds
Kale Fritters, Dorset Yogurt
Panisse (Chickpea Fries) Rosehip Hot Sauce

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MEAT

The Real Cure Dorset Charcuterie
Salt Aged Beef Carpaccio, Rosemary Salt
Lamb Albondigas, Date Syrup, Hazelnuts
Cider Glazed Pork Belly, Pickled Mustard Seeds
Crispy In-House Black Pudding, Squash Ketchup
In-House Sausage, Orchard Glaze, Crispy Herbs
Venison Loin Carpaccio, Juniper & Rosemary Salt

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FISH

Smoked Haddock Croquettes
Smoked Mackerel, Shaved Fennel & Radish, Rye Bread
Cured & Smoked Chalk Stream Trout, Fresh Herbs & Mustard
Day Boat Fish Goujons, Fennel Pollen Mayonnaise

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Sample Festive Menu

We are delighted to offer you a menu that's perfectly suited to the festive season.
Our garden gatherings, inspired by what is growing around us, are designed to be paired with something from the fire.
Enjoy a table set with Christmas crackers and festive décor.

WELCOME DRINKS

Sprigster Sparkling Garden Brut *(af)*

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TO START

Red Carlin Pea Whip, Kale Oil, Pickled Chard Stem

Herb Baked Potato Bread, Pickles & Ivy House Clotted Cream Butter

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FROM THE FIRE

Responsibly sourced meat, fish & vegetables from our walled garden & favourite suppliers.
Cooked over British charcoal from sustainably managed orchards & woodlands. Choose from…

Cured & Rolled Pork Belly, Preserved Orange, Cavolo Nero & Juniper

Retired Dairy, 60 Day Aged Beef, Served Pink & Slow Cooked, Black Kale Salsa

North Somerset Venison, Served Pink & Slow Cooked, Smoked Pear Preserve & Spiced Hazelnuts

Heritage Squash Kiev, Black Garlic Butter, Rainbow Chard

Enjoy all of the following garden gatherings to share with your choice of dish from the fire…

Parsnip Hash Brown, Damson Brown Sauce

Purple Sprouting Broccoli, Smoked Walnut Sauce, Cured Pythouse Farm Organic Egg Yolk

Chargrilled Celeriac, Burnt Apple, Marmite Butter, Sage, Hazelnuts

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PUDDING

Jerusalem Artichoke & Pump Street White Chocolate Parfait

Apple & Hazelnut Tart, Clotted Cream

Pump Street Chocolate & Chestnut Cremeux, Praline Cream

£47.50 p/p (parties of up to 25)
£55 p/p (parties of 26 or more)

Please let a member of staff know if you have any allergies or require any information on ingredients used in our dishes.
A discretionary 12.5% service charge is added to your final bill.

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S P A R K L I N G	**Bottle**	**125ml**
Sprigster Garden Brut *(Non-alcoholic)* *Our very own dry, sparkling gooseberry infusion*	£19.00	£5.00
Prosecco Artigianale, NV Italy *11%* *Floral, Peach, Pear*	£36.00	£8.00
English Oak, Rose, Brut, Dorset, England *12%* *Pinot Noir, Chardonnay, Meunier, crisp, elegant, hints of tangy red berry*	£55.00	£13.00
English Oak, Engelmann, Dorset, England *12%* *Pinot Noir, Chardonnay, Meunier, citrus, floral, crème brulee finish*	£55.00	£13.00
J. Dumangin et Fils, La Cuvée 17, Chigny Les Roses, Champagne *Pinot Noir, Chardonnay, Meunier, crisp lemons with a creamy strawberry finish*	£80.00	

W H I T E	**Bottle**	**175ml**
Les Terrasses Blanc, Coteaux de l'Ardèche, *'21-13%* *Refreshing, citrus, herby, Sauvignon/Grenache blend*	£29.00	£8.00
Pinot Grigio Capriano Tai *'21-12%* *Fresh apples with zingy citrus notes*	£33.00	£8.50
Saumur Chenin Blanc, Cave de Saumur, France, *'21-12.5%* *Crisp, dry, apple, zest, Charles Du Gaulle*	£34.00	£8.75
Laurent Gaujal, Picpoul de Pinet *'21-13%* *Classic, bracing, zesty, demands seafood*	£36.00	£9.00
Napier Winery 'Klein Louis' Sauvignon Blanc *'22-12.5%* *Brimming with tangy green apple, nettle and grassy gooseberry aromas*	£37.00	£9.50
Famille Tiollier, Savoie Jacquère *'21-11.5%* *Clean, orchard fruits, crisp like a snow-topped mountain*	£38.00	
'Les Perriers' Domaine André Vatan Sancerre *'21-14%* *Elderflower, cut grass, hints of citrus*	£52.00	
Domaine Christophe Camu Chablis *'19-12.5%* *Green apple, unoaked, fruity*	£55.00	

R O S E	**Bottle**	**175ml**
La Famille Dèche Domaine Millet, Côtes de Gascogne France *'21-11.5%* *Delicate, crushed berries, smooth*	£29.00	£8.00
Domaine les Filles de Septembre, Côtes de Thongue *'21-12.5%* *Languedoc region, dry, zesty, refreshing*	£35.00	£8.75
Domaine Des Ouillières – Coteaux D'Aix en Provence *'21-12.5%* *Crisp, dry, raspberry & red berry*	£36.00	£9.00
Napier Winery 'Klein Louis' Petit Marie *'21-12.5%* *Creamy and with a hint of Szechuan pepper spice*	£37.00	£9.50

RED

	Bottle	175ml
Les Terrasses Rouge, Coteaux de l'Ardèche *'21-13.5%* *Hedgerow fruit, Merlot/Syrah blend, versatile & smooth*	£29.00	£8.00
Vin de Pays des Collines Rhodaniennes, Gamay, France *'22-13%* *Red plum, and Red Cherry, Slight Earthy Undertones*	£32.00	£8.50
Tinto Negro, Malbec, Mendoza *'21-13.5%* *Oak, Chocolate, Tobacco & Plum*	£33.00	£8.75
Trescartes Côtes du Rhone, Domaine Saint Gayan, *'19-14%* *Spice, jammy fruit, silky finish, classic CDR*	£35.00	£9.00
Marqués de Zearra, Rioja Crianza *'16-14%* *Ripe, Coffee & Chocolate*	£37.00	£9.50
GP Pinot Noir, Ardéche *'21-13.5%* *Berry, Cherry & a Touch of Oak*	£38.00	£9.75
Château d'Abzac, Bordeaux Supérieur *'20-13%* *Balanced, Cassis, Raspberry, A future star*	£48.00	
Forest Hill Western Cabernet Sauvignon Australia *'18-13.8%* *Rich, smooth, liquorice, plums*	£50.00	
Domaine du Père Caboche Châteauneuf-du-Pape *'20-15.5%* *Smoked herbs, black cherry, spicy*	£62.00	

SWEET & STICKY

	Bottle	50ml
Domaine La Tour Vieille, Banuyuls Reserva *16%* *Rich, dark, caramel & coffee – exquisite alongside chocolate*		£7.00
Domaine l'Ancienne Cure, Monbazillac 'Jour de Fruit' *'19-13% (375ml)* *Barley sugar, dried fruits, orange blossom*	£24.00	£6.00

LOW *or* NO ALCOHOL

	Bottle	
Sprigster Garden Brut (Non-alcoholic) *Our very own dry, sparkling gooseberry infusion*	£19.00	£5.00

SPRIGSTER

Our own 100% natural non-alcoholic infusions inspired by the garden

Sprigster Original & Fever-Tree Tonic *(af)* *A non-alcoholic infusion with a delightful bittersweet character*	£4.95
Sprigster Garden Brut 75cl *(af)* *Award-winning champagne style infusion, great to share*	£19.00

COCKTAILS

Pythouse Royale *Our own Damson Vodka Liqueur & Prosecco*	£9.00
Rhubarb Fino *Homegrown Rhubarb Jam, Sprigster Original, Fino Sherry*	£8.00
Mojito *Toti White Rum, Mexican Lime Soda, Mint*	£8.50
Explorer Gin & Fever Tree Tonic *Kitchen Garden Garnish*	£8.00

Toti Caribbean Rum & Fiery Ginger Beer £10.00
Fresh Lime, Angostura Bitters

PKG Damson Vodka & Mediterranean Tonic £9.00
Garden Herb Garnish, Lime

Aperol Spritz £9.00
Campari, Prosecco, Fever Tree Soda, Fresh Orange

Rosemary Hatton £8.00
Gin, Seasonal Garden Cordial, Fever-Tree Tonic, Rosemary

Negroni £9.00
Marmalade Gin, Campari, Vermouth, Orange

Espresso Martini £9.00
Vodka, Cold Brew Coffee Liqueur, Espresso

Dark & Stormy £9.00
Dark Rum, Ginger Beer, Lime, Garden Mint

Chateau Sprig £8.00
Sprigster Botanical Infusion, Sauternes, Hedgerow Cordial, Orange

APERITIFS

Somerset Pamona £6.00
A mature Kingston Black, aged for 2 years in oak barrels

Kingston Black £5.00
Apple aperitif blend of Kingston Black apple juice & cider brandy

SOFT DRINKS

PKG Homegrown Apple Juice £4.25

Orange Juice £3.25

Cloudy Lemonade £4.25

Fiery Ginger Beer £4.25

Wild Nettle Fizz £4.25

BEER & CIDER

Sandford Devon Red Cider *500ml 4.5%* £6.50

Sandford Devon Mist Cider *500ml 4.5%* £6.50

Sandford Devon Old Blossom *500ml 4.5%* £6.50

Gritchie Helles Lager *330ml 4.2%* £5.30

Gritchie Session Lore IPA *330ml 4.3%* £5.30

Gritchie Sun Lore Classic Pale Ale *330ml 4%* £5.30

Free Damm Gluten Free Lager *330ml 0.0%* £5.90