

### Nibbles

Smoked Almonds £4.95

Marinated Olives £4.95

Honey & Mustard Glazed Pigs In Blankets £6.95

Old Winchester Rarebit Sourdough £5.95

Hoxton Sourdough & Houmous £6.95

### Small Plates

**Duck, Chicken & Wild Mushroom Terrine**

Caramelised Onion, Port Reduction £10.95

**Poached Conference Pear**

Cranberries, Almonds, Aged Balsamic £9.45

**Steak Tartare (100g)**

Shallot, Chervil, Sourdough £17.95

**ChalkStream Trout**

Highclere Castle Gin Cured,  
Celeriac Remoulade £10.95

**Tahini Roasted Squash**

Maple Glaze, Toasted Seeds, Chilli Jam £9.95

**Pan Fried Scallops**

Black Pudding, Apple Purée, Parsnip Crispbread £18.50

**Truffled Goats Cheese Mousse**

Wiltshire Truffle, Honey £10.95

**“1/2 Pint” of Whole Tiger Prawns**

Charred Lime, Bloody Mary Sauce £12.95

**Chicken Legs**

Garlic & Herb £10.95



BEAUWORTH

### Festive Menu



### Platters

**English Charcuterie Platter**

Dorset Bresaola, Sloe Berry & Garlic Venison Salami, Black Truffle Salami, Sage & Onion Stuffing, Port & Cranberry Jus £22.95  
Hartgrove Coppa, White Pepper & Fennel Salami £29.95

**Seafood Platter**

Highclere Castle Gin Cured ChalkStream Trout,  
Crayfish, Crab, Taramasalata £24.95 / £39.95

**Truffle Baked Tunworth**

Wiltshire Truffle, Honey, Figs, Almonds £35.95

**Cheese Selection**

Choice of 4 British Cheeses,  
Traditional Accompaniments £10.95 / £13.95 / £17.95

### Sauces

**Peppercorn Sauce £2.45 Béarnaise Sauce £2.95 Red Wine Jus £2.45**

### Sides

**Hoxton Sourdough £5.50 Fries £4.95 Truffle Parmesan Fries £6.45 Duck Fat Roast Potatoes £4.95**

**Brussel Sprouts & Crème Fraiche £4.95 Grilled Tender Stem Broccoli £4.95 Roast Carrots & Parsnips £4.95**

All dishes are served when ready and placed in the centre of the table.

Service is at your discretion, 100% of the gratuity goes to the team.

Please let your server know of any allergies or dietary requirements.

### Bruschetta

**Wild Mushroom Pate**

Balsamic Onion, Pickled Cornichon, Truffle Oil £8.95

**Confit Duck Leg**

Chilli, Toasted Sesame, Pickled Ginger £9.95

**Brixham Crab Pate**

Crème Fraiche, Lime, Crispy Capers £9.95

### Large Plates

**Garlic & Sage Roasted Celeriac**

Wild Mushrooms, Chestnut Crumb, Truffle Oil £15.95

**Confit Duck Leg**

Carrot & Orange Purée, Redcurrant Jus £22.95

**Roast Turkey Paupiette**

Sage & Onion Stuffing, Port & Cranberry Jus £22.95

**Harissa Spiced Monkfish Tail**

Lobster Bisque, Citrus Dressing £24.95

**8oz/16oz Chateau Briand**

Peppercorn Sauce £34.45 / £64.95

**Whole Roasted Cauliflower**

Parmesan Cream, Wiltshire Truffle £17.95

**Grilled Turbot Supreme**

Mussels, Lemon & Butter Sauce £25.95

**Braised Short-Rib of Beef**

Horseradish Cream, Crispy Shallots,  
Braising Liqueur Reduction £25.95

**30oz Rib of Beef**

Béarnaise Sauce £79.95