

Christmas 2023

Welcome Kir Royale or Bramble Cocktail 9 • Half bottle of wine 12 • Coffee & mince pie 5
Sides: Pigs in blankets 7 • Seasonal vegetables 5

STARTERS

Pig cheek bon-bon, parsnip puree, red wine glaze 12
Smoked salmon, horseradish creme fraiche blini **GF*** 12
Chorizo & goats cheese vol au vent, brandy cream sauce 11
Oyster mushroom piccata (lemon caper butter sauce) on sourdough **V GF*** 11
Pete's winter vegetable soup, sourdough **Vg GF*** 9

MAINS

Christmas burger (bacon, brie, cranberry), fries, winter slaw **GF*** 24
Beef fillet, pommes puree, seasonal veg, whisky sauce **GF** 36
Sage & mustard roast pork tenderloin, potato gratin, seasonal veg, cider gravy **GF** 26
Falafal, hummus, za'atar roast veg, pomegranate, freekeh & green harissa **Vg GF*** 19
Goan curried line-caught hake fillet, mixed wild rice, seasonal veg **GF** 25

PUDDINGS

'Gingerbread' doughnut balls, toffee sauce, vanilla ice cream **V** 9
Brandy snap cannoli, vanilla & pistachio filling **V GF** 9
Chocolate, blackcurrant & granola torte, HB's Blackcurrant Spirit sauce **V GF** 9
Tom's famous Christmas pudding, ginger ice cream or brandy butter 12
Organic cheese board: British cheeses, maybe an Irish one, chutney, biscuits **V GF*** 18
(enough for 2 to share)

LIVE FOR TODAY • FARM FOR TOMORROW
**HELEN
BROWNING'S
ROYAL OAK**

Cues Lane, Bishopstone SN6 8PP
Please call to book: 01793 790 481

Planning a big night out?

Book a luxury room and enjoy a proper breakfast in the morning.

- Ask about our Land Rover taxi service for groups of 6-10.

V vegetarian **Vg** vegan **GF** Gluten free **GF*** Please ask for GF option

Our food here is sourced wherever possible from our own **organic farm** (Eastbrook) – all the meat items, plenty of the dairy, most of the veg, all the fruit except citrus and cranberries; the wheat here fuels the sourdough bread, made in Hungerford.

Menu available from Monday evening 27 November to lunchtime, Christmas Eve – lunch and supper except Sundays. Bookings only, please.

We ask for a **deposit** when booking 6 or more, £10pp, refundable against your final bill. If two of you don't turn up, that'll cost the rest of you £20... 10% **service charge** applied to parties of 6 or more.

Our kitchen physically struggles to serve larger **groups** with an a la carte offering, so tables of 10 or more will be offered our well-known and generous sharing food. A selection of all the above, plus one or two other treats as we see fit, served centrally on table, on big boards and in big bowls, for you to share among yourselves.

Vegetarians will have their own selection from the above, and some other items (take £3 off the sharing price). We can and will adapt further for **vegans**, but must know 48 hours in advance, please. Let us know in advance of any allergies or dietary requirements.

Manfred Neder

Head Chef, with a Germanic sense of humour, beware.