

## 3 Courses $\pounds 44$ per person

To Start

Roast cauliflower soup, sage & chestnuts, sourdough (vg) (378kcal) South Coast scallops, Jerusalem artichoke purée, samphire, smoked bacon (338kcal) Ox cheek & blue cheese croquettes, Cumberland sauce (457kcal) Grilled heritage squash, yogurt, pickled fennel (vg) (339kcal)

## Mains

Crown of English turkey, goose fat roast potatoes, crushed winter roots, Brussels sprouts, maple roast parsnip, pig in blanket, cranberry sauce, gravy (938kcal) West Country rump of beef, goose fat roast potatoes, crushed winter roots, Brussels sprouts, maple roast parsnip, pig in blanket, horseradish sauce, gravy (1057kcal) Maple roast heritage squash cassoulet, crispy sage & chestnut gremolata (vg) (562kcal) Pan roasted Hampshire ChalkStream trout, new potatoes, samphire & sea beets (429kcal)

## Puddings

Christmas pudding, brandy butter ice cream (v) (416Kcal) Apple, fig & chestnut crumble, bay leaf custard (v) (372Kcal) Spiced fig, orange, cranberry & walnut syllabub (vg) (530kcal) Long Clawson Blue Stilton, quince jelly, celery, seeded crackers (v) (464kcal)

For The Table

(priced per dish)

Cauliflower cheese (484kcal) £7 Pork, apple & leek stuffing (434kcal) £7 Goose fat roast potatoes, orange, sage, chestnuts (564kcal) £7







www.thecoatandbadge.co.uk

## We source our ingredients from Britain's best farmers, growers, fishers and foragers to bring out the season's flavours.

Provenance may vary subject to supply. Farming challenges and British weather can mean there are a few essential ingredients that come from elsewhere. Please inform a member of the team of any food allergies or intolerances when ordering. As part of the nature of fresh game, dishes may contain traces of shot. An adult's recommended daily calorie allowance is 2,000 Kcal. All tables are subject to a discretionary service charge of 12.5%.

Coat and Badge