



@ The Brave Sir Robin

£30 per person

***To Start***

Truffled Jerusalem Artichoke Soup with winter crisps (V)

Cornish Crayfish, Bloody Mary Emulsion, Capers & Rosemary Croutons

Barbary Duck Liver Parfait, Aged Port, Pickled Cauliflower, Sourdough

Agave Roasted Winter Vegetables, Parsnip Puree & Salsa Verde (VG)

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***Mains***

Suffolk Bronze Turkey Crown with Gloucester Old Spot Bacon, Sage & Apricot Stuffing

Oxfordshire Fallow Venison Haunch w/ Juniper & Cranberry Gravy

Pan Roast West Mersea Hake with Champagne & Tarragon Cream

Winter Squash, Wild Mushroom & Chestnut Wellington with Porcini Gravy (VG)

Served with -

Thyme Roast Potatoes, Treacle Carrots, Brussel Tops, Braised Red Cabbage, Pigs-in-Blankets/Prunes with Sage

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***Pudding***

Pannetone Bread & Butter Pudding with Vanilla Custard

Dark Chocolate Ganache with Salted Caramel, Almond & Orange Brittle & Crème Fraiche

Vegan Chocolate Cake, Mixed Berries, frozen Vanilla Soya yoghurt & Almond Praline (VG)

