FELTON'S
BISTRO & WINE

festive menu

nibbles to share…

mixed marinated olives –padron peppers—houmous---flatbreads (vg)
smoked salmon platter—crusty bread (gfo) 12.5
monmouthshire salami selection—toasted focaccia—pickles—oil—balsamic (gfo,df) 12.5

starters….

fresh cornish mussels—tomato--tarragon—crusty bread (gfo,df)
crayfish cocktail—avocado--pink grapefruit—crusty bread (gfo)
winter minestrone soup—pistou (gfo,vg)
whipped feta—basil and pistachio pesto—honeyed pear—fig toast (gfo)
oxfordshire pork belly—black pudding—peas—oyster mushrooms--cider jus
duck croquettes—pickled cucumber and sesame—spiced duck jus

mains ….

free range turkey ballotine—crispy bacon—celeriac puree—broccoli—chicken sauce—confit potatoes (gf)
venison fillet—truffle and parmesan fries—spinach—port and redcurrant sauce (£15 pp supp
ale braised ox cheek—garlic mushrooms—carrot—caramelised onions—mashed potatoes (gf)
pan fried fillet of wild seabass—shellfish bisque--'caviar'—leeks—buttered new potatoes (gf)
king oyster mushrooms—chimichurri--spiced potato hash (gf,vg)
oxfordshire pork schnitzel—worcester gold and cauliflower fondue—hasselback potatoes
panko breaded fillet of cornish hake—king prawn and bean cassoulet—charred broccoli
roasted winter squash salad—pistachio romesco—pomegranate molasses—halloumi (gf)

dessert...

christmas pudding—warm brandy sauce (gfo)
madagascan vanilla and grand marnier crème brulee--biscuits (gfo)
warm belgian chocolate brownie—vanilla ice cream
dairy free ice cream sundae (gf,vg)
selection of artisan cheeses—crackers—chutney—grapes

--starter and main £36-- --main and dessert £32--
3 courses £41

10% optional service charge will be added to your bill. 100% of tips are passed on to staff. **Please inform us of any allergies prior to ordering, not all allergens and ingredients are listed**. Supplier availability may mean some dishes may have elements substituted