

FESTIVE CHEERS

JM Gobillard & Fils Brut, Champagne

10.90

BAR SNACKS

Homemade Crackling, Chilli Salt 4

Olives 4

SMALL PLATES

7 Per Plate

Salt & Pepper Squid, Squid Ink Mayonnaise (Gf)

Bruschetta, Onion Jam, Goats Cheese, Fresh Figs (v)

Shallot & Red Chilli Bhaji's, Curry Sauce (Vgn, Gf)

Pickled Mackerel, Fennel Salad, Grapefruit (Gf, Df)

*Braised Brisket in Gravy, Horse Radish & Thyme Potato
Cake, Red Wine Syrup (Gf, Df)*

Panko Chicken, Miso Mayonnaise, Asian Slaw (Gf, Df)

VEGAN OPTION AVAILABLE with Crispy Tofu

*Rabbit & Pistachio Terrine, Pickled Shallots, Brandy-Soaked
Raisins, Pistachio Paste (Gf, Df)*

*Duck Liver Pate, Confit Orange Zest, Gingerbread Puree,
Duck Fat Toast*

SCALLOPS / 5.50 Each

Half Shell Scallop, Lemon & Garlic Butter (Gf, Df)

SHARING

-Serving Suggestion Montepulciano de d'Abruzzo-

*Somerset Charcuterie – Black Pepper & Garlic Salami, Fennel Salami, Somerset Cider Chorizo, Coppa, Air Dried Duck,
Gherkin Ketchup, Cornichons, Toasted Ciabatta (Df, Gfo) 16*

*Sun Blushed Tomato, Globe Artichokes, Roasted Jerusalem Artichokes, Capers Berries, Cornichons, Hummus, Toasted
Ciabatta (Vgn, Dfo, Gfo) 14*

MAINS

Hanger Steak, Garlic & Herb Butter, Fries, Peppercorn Sauce (Gfo, Dfo) 23.50

Squab Pigeon, Confit Leg, Hagi's Croquette, Confit Jersey Royals, Sticky Piccolo Parsnips, Pigeon Jus (Df) 27

Pan Fried Sea Bass, Mashed Potatoes, Rainbow Chard, Lobster Bisque, Mussels (Gf) 27.50

MT Burger – 6oz Beef, Bacon Jam, Monterrey Jack Cheese, Pickles, Garlic Mayo, Fries, Coleslaw (Gfo, Dfo) 17.50

6oz Venison Burger, Cranberry Sauce, Brie, Truffle Mayo, Parmesan Fries (Gfo) 20

Wild Mushroom Risotto, Celeriac Crisps, Parmesan, Almonds (Gf, Vgno) 18

Fish & Chips – Cod Fillet, Triple Cooked Chips, Tartare, Mushy Peas, Lemon (Gf, Df) 18.50

Sweet Potato & Chickpea Burger, Sweet Chilli Mayonnaise, Red Onion Jam, Fries (Vgn, Gfo) 16.50

Duck Breast, Crushed Potatoes, Mulled Figs, Kale, Red Wine Syrup, Duck Jus (Gf) 27.50

Winter Salad, Walnut, Stilton, Jerusalem Artichoke, Red Wine Pears, Honey & Cider Vinaigrette (V, Vgno, Gf) 16

SIDES

Seasonal Greens 4

House Salad 4

Tenderstem Broccoli 4

Artisan Bread, Butter 4

Triple Cooked Chips 4.50

Fries 4.50

Truffle & Parmesan Fries 5