

A FESTIVE CHEERS

A Robert, Alliances, Champagne

10.90

BAR SNACKS

Homemade Crackling, Chilli Salt 4

Olives 4

SMALL PLATES

7 Per Plate

Salt & Pepper Squid, Squid Ink Mayonnaise (Gf)

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

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

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

*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

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) 22.50

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

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