

Christmas Menu

2 courses £30 or 3 courses £35

Starters

Beetroot & gin cured salmon, dill crème fraîche, toasted rye bread, pickled radish (gfo, dfo)

Celeriac & apple soup, toasted tumeric bread, mustard cress oil (vgn, df, gfo)

Wild mushroom & chestnut arancini, Jerusalem artichoke purée, artichoke crisps & truffle oil (v, gf, dfo)

Duck liver pâté, orange & cranberry chutney, pickled grapes, focaccia crisp, wild leaf salad (gfo)

Main courses

Roast turkey crown, pork, sage & apricot stuffing, duck fat roast potatoes, braised red cabbage, brussel sprouts, sticky parsnip, carrots, gravy, cranberry sauce & bread sauce (gfo, dfo)

Roasted hake fillet, sweet potato fondant, cavolo nero, potted shrimp butter, saffron aioli (gf, dfo)

Beetroot, squash & spinach wellington with roast potatoes, braised red cabbage, brussels sprouts, sticky parsnip, carrots, vegetarian gravy (v, vgo, dfo)

Braised beef shin, horseradish mash, bone marrow dumpling, roasted carrots, crispy black cabbage (gfo, dfo)

Desserts

Christmas pudding, brandy sauce (v, gf, dfo)

Sticky toffee pudding, clotted cream ice cream, toffee sauce, honeycomb (v)

Dark chocolate brownie, cherry puree, dark cherry ice cream, chocolate & orange shard (v)

Vegan lemon & stem ginger panacotta, mulled berries, candied lemon (vgn, df, gf)

Cheese board selection of aged Cheddar, Somerset Brie, Bath blue served with apple & pear chutney, crackers, grapes and celery - £2 supplement (v, dfo)

We have strict procedures when preparing allergen orders, but we cannot guarantee any of our dishes are 100% free of allergens. If you have further questions, please ask to speak to the manager on duty. All dishes are nut free. Dishes marked with (v) are suitable for vegetarians, (vg) for vegan, (df) for dairy free, (gf) for gluten free, (gfo) (dfo) or (vgo) can be made gluten or dairy free, or vegan on request.

Please inform your server of any allergies before ordering.