

MERRY CHRISTMAS



FESTIVE MENU

White Onion & Thyme Soup

rosemary & garlic focaccia bread (v) (gfo)

Duck Liver Parfait

Sauternes jelly, pickled mushroom, toasted brioche (gfo)

Tempura Prawns, Salt & Pepper Squid

with lemon garlic aioli

Beef Carpaccio

wagyu croquette, rocket and parmesan

Crispy Breaded Goats Cheese

tamarind glazed beetroot and orange (v)



Roast Turkey

cranberry & apricot stuffing, roasted potatoes, confit carrot, honey parsnips, tenderstem broccoli, buttered sprouts, pigs in blankets and gravy

Slow Braised Beef Featherblade

with creamy potatoes, confit carrot, baby onions, mushrooms red wine bourguignon sauce (gf)

Pan Roast Salmon

with lemon parsley potatoes, green beans and creamy lobster sauce (gf)

Butternut Squash

chestnut, sage and mushroom stuffing, garlic roast potatoes confit carrot, roast parsnips, tenderstem broccoli (vg) (v)

All mains garnished with potatoes and festive vegetables



Chocolate Orange Fondant

butterscotch sauce and vanilla ice cream (v)

Apple & Blackberry Crumble

vanilla custard (v)

Sticky Toffee Pudding

ginger butterscotch sauce and vanilla ice cream (v)

Dessert Mince Pie

our own home-made large mince pie Brandy macerated fruits and short pastry crust served warm with brandy sauce and vanilla ice cream

Three Cheese board

Wookey Hole Cheddar, Colston Basset, Kidderton Ash Goats Cheese, cheese biscuits, pear chutney, red grapes (v)
£4 supplement

(v) denotes vegetarian dishes (vg) denotes vegan dishes and suitable for vegetarians (gf) denotes gluten free dishes (gfo) denotes a dish that we can adapt produce gluten free, you must let us know via a pre-order (n) denotes contains nuts (s) denotes contains sesame seeds

If you have a food allergy or intolerance, prior to placing your order, please highlight this with us and we will guide

you through our menu. We cannot guarantee the total absence of allergens in our dishes A discretionary optional service charge of 10% will be added to the bill. Thank you

LUNCH - MONDAY - FRIDAY

TWO COURSES £28.95 THREE COURSES £34.95

DINNER from 3pm THREE COURSES £39.95

