



Christmas Menu 2021

Monday to Saturday lunch

2 courses £17.50 3 courses £22.50

Monday to Thursday evening 2 courses £22.50 3 courses £27.50

Friday and Saturday evening 2 courses £25.00 3 courses £30.00

Leek, smoked bacon & butter bean chowder, mini sun-blush tomato loaf

Ham hock & duck terrine, plum chutney, toasted sourdough

Gin cured salmon, dill crème fraiche, apple & fennel remoulade

Salt baked heritage beetroot, whipped goat's cheese, peppered candied walnuts

Roast local turkey, apricot & chestnut stuffing, cranberry glazed pigs, roast potatoes

Venison faggots, heritage carrot, roast garlic mash & parsnip crisps

Pan roasted cod, crab risotto cake, pak choi, lemongrass & lime leaf velouté

Wild mushrooms, thyme gnocchi, spinach, Bath blue cheese & toasted hazelnuts

All main courses are served with honey roast root vegetables, buttered sprouts & greens

Why not order a side of;

Buttered baby new potatoes £3.50

Pigs in blankets £4.00

Yorkshire pudding £1.00each

Apricot & chestnut stuffing £3.50

Eggnog crème brulee, orange & cranberry biscuit

Baked dark chocolate torte, stem ginger ice cream

Christmas pudding, brandy crème anglaise

Artisan British cheeses, biscuits & chutney

Service charge is not included, all tips go directly to staff.

All of our food is homemade and prepared in an environment where the 14 main allergens are present and cross contamination may therefore occur.

If you have any allergies please speak to a member of staff before ordering.