



Festive menu

Starters

Roasted red pepper and tomato soup, warm breads, salt & pepper butter (V, VEA, GFA, DFA)

Wild mushroom & truffle tart, rocket & parmesan salad, herb oil (V)

Duck liver parfait, festive spiced chutney, candy beetroot & shaved fennel, toasted brioche (GFA)

Somerset gin cured smoked salmon, pickled cucumber ribbons, citrus dressed watercress, horseradish cream, rye crispbread (GFA, DFA)

Mains

Roast turkey breast, pig in blanket, cranberry & spiced apple stuffing, roast potatoes, seasonal vegetables, braised red cabbage, gravy (DF, GF)

Braised featherblade of beef, horseradish mash, seasonal vegetables, braised red cabbage, Maderia jus (GF, DFA)

Caramelised red onion, fig & goat's cheese pie, roast potatoes, seasonal vegetables, blackcurrant & port reduction (V)

Pan fried seabass fillets, bubble & squeak potato cake, seasonal vegetables, white wine & chive cream sauce (GF, DFA)

Desserts

Christmas pudding, brandy custard (V, VEA, GFA, DFA)

Spiced apple & blackberry crumble, almond topping, vanilla pod custard (V, GF)

Chocolate orange cheesecake, blood orange gel, clotted cream ice cream (V, GF)

Cave aged Cheddar, Draycott blue, Somerset brie, chutney & crackers (GFA)

Please inform a member of the team if you have any allergies before placing your order (V–Vegetarian) (GF–Gluten free) (GFA–Can be made gluten free) (DF–Dairy free) (DFA – Can be made dairy free) (VE – Vegan)

1 course £22 - 2 courses £29 - 3 courses £35

Menu available from Friday 27th November to Thursday 24th December excluding Sundays