

Christmas Menu

Available from 1/12 to 24/12

Starters

Homemade Aromatic Duck Spring Rolls *duck sauce dip dressed leaves*

Trio Peppercorn Salt: Pork Rib, Chicken Wings & King Prawns

Pheasant Chanterelle Mushroom Terrine *
tomato chutney sourdough toast

Wasabi King Prawns (GF)

Vegetable Curry Puffs (V) *dressed leaves*

Goat Cheese, Spinach & Field Mushroom (GF)(V) *dressed leaves*

Mains

Chargrilled 10oz Rib-eye Steak (*Supplement £5*)
yorkie red wine gravy crispy chunky chips steamed vegetables

Sliced Crown of Somerset Roast Turkey (GF)
*pig in blanket chestnut & herb stuffing goose fat roasties
red wine gravy steamed vegetables*

Pan Fried Fillet of Sea Trout (GF) (*Supplement £2*)
seared scallops potato rosti white wine cream steamed vegetables

Porchetta Spiced Red Cabbage (GF)
steamed vegetables roasties calvados jus

Game Pie *crispy chunky chips steamed vegetables*

Mixed Mushrooms, Leek & Chestnut Pie (V)
crispy chunky chips steamed vegetables

Desserts

Black Cherry & Kirsch Truffle Torte (GF)

Orange, Fig & Cinnamon Baked Cheese Cake

Cheese Board : Bath Soft Barkham Blue Black Bomber * (*Supplement £2*)
biscuits quince jelly grapes

2 courses - £28.50 per person

3 courses - £33.50 per person

If you have any special dietary needs, please let us know before ordering your food

All Products are locally sourced where possible

Parties of 6 & above will need to pre-order 48 hours in advance and A £20 per person non-refundable deposit is required

Service not included - all gratuities go to our staff

Gluten Free (GF)

Vegetarian (V)

**Gluten Free option available on request*