



FESTIVE MENU

Available from Wednesday 18th November

TWO COURSES £32.5 THREE COURSES £38.5

STARTERS

Roast Squash Soup With Chestnuts & Crispy Sage; Sourdough, Whipped Sea Salted Butter (v)(pbo)

King Prawn Cocktail; Crème Fraîche Marie Rose, Lettuce, Sourdough, Whipped Sea Salted Butter

Venison & Beef Shin Terrine; Golden Beetroot Chutney

Baked Somerset Camembert; Cranberry & Herb Crumb, Croûtes (v)

MAINS

Roast Turkey; A Pig In Blanket, Duck Fat & Rosemary Roast Potatoes, Maple-Glazed Parsnips & Carrots, Brussels Sprouts, Braised Red Cabbage, Yorkshire Pudding, Red Wine Gravy

Pork Belly; Buttered Mash, Creamed Greens, Glazed Carrots, Cider Sauce

Mushroom Bourguignon; Celeriac Purée, Cavolo Nero (pb)

Honey, Sesame & Soy-Glazed Sea Bream; Oyster Mushrooms, Crispy Potatoes

Aubrey Allen's Fillet Steak Medallions; Brandy Peppercorn Sauce, Chunky Chips ~ Supplement £7

Trimmings – For Two To Share +£9.5 Pigs In Blankets, Cauliflower & Leek Cheese (v), Sage & Onion Stuffing (pb)

DESSERTS

Traditional Christmas Pudding; Brandy Sauce (v)(pbo)

Dark Chocolate & Cherry Tart; Toffee Sauce, Chantilly Cream (v)(pbo)

Lemon & Ginger Cheesecake; Fruits Of The Forest Sauce (v)

Sticky Toffee Pudding; Toffee Sauce, Vanilla Ice Cream (v)

A Fourth Course To Share +£12.50

British Cheeseboard & Mince Pies For The Table (v)

Kids menu £20

£10pp deposit | Pre-orders may be required



FOOD ALLERGIES? Please advise your server or ask for a manager before ordering and use the QR code for full information. We have an open kitchen where all allergens are present. We use shared cooking equipment, including fryers, so we are unable to guarantee food is 100% free of allergens. Fish and poultry may contain bones. Adults need around 2000kcal per day. Prices include VAT at the current rate. Menu subject to change and availability, full terms and conditions online. (N) contains nuts (v) vegetarian (pb) plant-based ingredients (pbo) plant-based option available.

