



3 courses for £28.50 / 2 courses for £23.50

The 2 course option applies to mains & puddings only, ask for availability.

Starters

Soup

curried parsnip & pear with tarragon & toasted sourdough

Potted Ham Hock

homemade piccalilli, toasted sourdough, watercress salad

Butternut Squash Hummus

toasted seeds, pomegranate molasses, coriander & flatbread

Severn & Wye Smoked Salmon

egg, capers, pickled cucumber, shallots & lemon dressing

Winter Salad

red chard, sprout leaves, orange, walnuts, beetroot, chestnuts, pomegranate, spiced sherry vinaigrette

Main Courses

Roast Turkey

roast potatoes, pigs in blankets, Yorkshire pudding, stuffing, sprouts & chestnuts, braised red cabbage, crushed swede & gravy

Roasted Hake

couscous, sultanas, pine nuts, cumin, pomegranate molasses, coconut yoghurt, coriander

Venison Bourguignon

smoked bacon, mushrooms, baby onions, parsnip mash, parsley

Cauliflower, Coconut & Chickpea Tart

mango salad, coconut yoghurt, coriander

Potato Gnocchi

with shitake mushrooms, beetroot & celeriac, sage & 'cashew nut parmesan'

Puddings

Christmas Pudding

with brandy butter, custard or toffee sauce

Tropical Fruit Crumble

mango, pineapple, lime, star anise, rum & coconut ice cream

Sticky Toffee Pudding,

toffee sauce, caramelised walnuts & vanilla ice cream

West Country Cheese Board

Cornish Yarg, Dorset Blue Vinny and Somerset Capricorn goats' cheese, water biscuits, grapes, onion relish and quince jelly

Lemon Posset

orange tuile, candied zest

All menu items are subject to change according to seasonality & availability