

Starters

Soup of the day

Seared scallops (GFO)
parsnip puree, parsnip crisps, pomegranates & curry oil (+£5)

Ham hock terrine (GFO/DF)
homemade piccalilli, pickled shallot rings, ciabatta crostini

Pan fried crab cakes
sauteed peppers and sweetcorn, chipotle remoulade sauce

Baked mushrooms in garlic (GFO/V)
pinot grigio cream on toasted focaccia

Mains

Roast breast of turkey (GFO/DFO)
confit leg, honey roasted carrot and parsnip, duck fat roast potatoes,
pork & chestnut stuffing, turkey gravy & cranberry sauce

Braised shin of beef (GFO/DF)
paprika, peppers & potato goulash with bread dumplings

Grilled salmon & king prawns (GF)
confit garlic mash potato, green beans with spinach, sun blushed tomatoes, parmesan cream

Miso mushroom, butternut squash & chestnut wellington (DFO/V/VEO)
roasted root mash & red wine jus

Chimichurri marinated flat iron steak (GF/DFO)
spiced potato wedges, roasted cherry vine tomatoes, rocket & parmesan salad (+£5)
served rare or medium rare

Desserts

Christmas spiced sticky date pudding (V)
cinnamon gelato

Dark chocolate custard tart (V)
blood orange sorbet, orange gel & cocoa nibs

Winterberry & apple crumble (GFO/DFO/V/VEO)
vanilla bean custard

Vanilla & Baileys cheesecake (V)
coffee gelato

Cheeseboard (V)
pitchfork cheddar, colston basset stilton, baron bigod, spiced
pear chutney, celery, grapes & peter's yard crackers (+£5)

Lunch | 2 courses £39 3 courses £45 | **Dinner** 3 courses £45

VE/V = vegan/vegetarian dish VEO = vegan dish optional GF = gluten free dish GFO = gluten free optional