



CHRISTMAS SET MENU

TWO COURSES £25.95 | THREE COURSES £29.95

STARTERS

Winter Tomato & Shallot Soup (GF) (VG)
Basil oil & an artisan roll

Whiskey & Chicken Liver Parfait
Brandy cherries, truffle butter, brioche

Potted Hot Smoked Salmon
Crème fraiche, capers, smoked salt butter & farmhouse soda bread

Goats Cheese & Roasted Pepper Ravioli
Red pesto dressing, basil crisp

MAINS

Roasted Native Turkey
Pigs in blankets, shallot, orange & sage stuffing, fat roasted potatoes, saute sprouts with chestnuts, glazed rosemary, roasted roots & gravy

Vegan Vegetable Wellington Roast
New potatoes, roasted roots & veggie gravy

Brakspear Ale & Game Pie
Black pepper & suet pastry, beef dripping mash, crispy shallot, bourguignon jus

Smoked Haddock, Salmon, Lemon & Dill Fishcake
Wilted spinach, grain mustard cream

DESSERT

Rich Christmas Pudding
Thick brandy custard

Rich Double Chocolate Torte (VG)
Passion fruit gel, chocolate ice cream, honeycomb

Winter Lemon Curd Mess
Torn sponge, meringue, granny smith sorbet & popping candy

Christmas Cheese Board
Bix, Golden Cross, Wookey Hole, Cropwell Bishop, blackberry & sloe gin chutney, grapes & biscuits (£2.00 supplement)

We haven't added any gratuity onto your bill, but tips are greatly received & much appreciated. Please advise a team member when ordering your food of any allergy or intolerance. Even if you are a regular guest please inform us as our ingredients and recipes can change from time to time. We produce our food in kitchens where allergens are handled, while we try to keep things separate, we cannot guarantee any item is allergen free. V - vegetarian VG - vegan GF - no gluten containing ingredients