



# CHRISTMAS MENU

3 Courses £47.50 per person

## STARTERS

**Creamy leek & potato soup, toasted sourdough (V/Vg)**

**Ox cheeks & blue cheese croquettes, spiced sauce**

**Smoked mackerel pate, samphire and dill butter, toasted sourdough**

**Goats cheese & pesto stuffed portobello mushrooms (V/Vg)**

**Coble lane fennel salami, celeriac & apple remoulade, seeded crisp bread**

## MAINS

**Oyster marinated bavette steak, creamy mashed potatoes gravy**

**Breaded cod fillet, baked new potatoes, lime & garlic butter, garden pea salad**

**Clementine, figs, goats cheese, pomegranate seeds and walnuts salad**

**Spiced cauliflower steak, green butter & pea puree, pomegranate seeds, smoky harrisa tahini dressing (Vg)**

**Middle white pork bacon chop, black pudding bubble & squeak, celeriac & apple remoulade, fried egg**

## DESSERTS

**Christmas pudding, vanilla ice cream (v)**

**Seasonal crumble, custard (V/Vg)**

**Chocolate brownie, vanilla ice cream (V/Vg)**

**Bakewell tart, clotted cream (V)**

**Davidstow Cheddar, quince jelly, celery, seeded crispbread (V)**

## FOR THE TABLE

Priced per dish

**Cauliflower cheese (V) 7.00**

**Pigs in blankets 6.00**

**Mini Yorkshire pudding & gravy 7.00**

**Brussel sprouts, bacon & chestnuts 6.50**

**Cheddar & harissa mayo loaded fries (V) 7.00**

BATTERSEA  
**BARGE**



Before you order your food & drinks, please inform a member of staff if you have a food allergy or intolerance.

Tables of 4 or more are subject to a discretionary service charge of 12.5%.

An adult's daily recommended allowance is 2000 kcal.

Fish may contain small bones. All weights & measures are accurate before being cooked.

(V) vegetarian, (Vg) vegan.