

Boxing Day



3 course £37.95pp

Add a glass of Prosecco for £7 or a Christmas G&T for £7.5

Starters

Maple roasted parsnip & bramley apple soup Wildfarmed sourdough (pb)

Pancetta & green peppercorn terrine spiced plum chutney

Beetroot cured Scottish salmon sheep's milk yoghurt & roasted beetroot

Chestnut mushrooms on toast spinach & truffle (pb)

Mains

Wild venison faggots creamed potato, cavolo nero & blackberries

Roasted celeriac & truffle ravioli sautéed wild mushrooms & crispy sage (pb)

Pan roasted sea bream crushed new potato & leek cake, samphire with a white wine sauce

Wild mushroom, spinach & celeriac pithivier roasted potatoes, maple roasted carrot & parsnip, cavolo nero & red wine gravy (pb)

320g sirloin on the bone dressed watercress, fries & your choice of peppercorn or béarnaise sauce *£5 supplement*

English turkey breast

Sirloin of beef

Pork belly

roast potatoes, maple roasted carrot & parsnip, Brussel sprouts, pigs in blankets, apricot stuffing, red wine gravy & wild cranberry sauce

Puddings

Chocolate & coffee opera cake sour cherries & vanilla cream (v)

Sticky toffee Christmas pudding toffee sauce & rum ice cream (v)

Mulled wine apple & plum crumble eggnog custard (pb)

To finish, add for £5pp

British cheese plate Wookey Hole, Dorset Blue Vinney & Somerset brie, spiced plum chutney, apple, grapes & artisan crackers (v)



For information regarding allergens in our food and drinks, please scan the QR code on the menu. If you are unable to scan the code, a member of our team will be happy to assist you. Inform us of any food allergies when ordering. Note that we cannot always guarantee the complete absence of allergens due to preparation processes. Items with (v) are vegetarian, and those with (pb) are plant-based. Adults need around 2,000 kcals per day.