



Three Courses £67

Add a glass of English Sparkling for £10 or a Christmas G&T for £7.50

STARTERS

Maple roasted parsnip & bramley apple soup (pb) (v)
with Wild Farmed sourdough

Beetroot cured Scottish salmon
with pickled cucumber, salmon roe & sheep's milk yoghurt

Whipped chicken liver parfait
with black cherry, pickled shallot & toasted brioche

King prawn cocktail
with Marie Rose, sweet & sour cherry tomatoes & seaweed cracker

Heritage beetroot salad (v)
with Somerset goat's curd & pickled pear

MAINS

Treacle-cured venison
venison shank topped confit potato, port glazed baked beetroots, cavolo nero & red wine jus

Pan roasted Cod
with tenderstem broccoli, Jerusalem artichokes & English sparkling wine sauce

English turkey breast
with roast potatoes, maple roasted carrot & parsnip, brussel sprouts, pigs in blanket, apricot stuffing, red wine gravy & wild cranberry sauce

Roasted celeriac & truffle ravioli
with sautéed wild mushrooms & crispy sage

Wild mushroom, spinach & celeriac pithivier
with confit potato, carrot puree, maple roasted baby carrots,
cavolo nero & red wine gravy (pb) (v)

DESSERTS

Sticky toffee Christmas pudding
with toffee sauce & rum ice cream

Vanilla & coconut parfait
with mandarin & hazelnut

Chocolate & coffee opera cake
with sour cherries & vanilla cream

Plum tart tatin
with condensed milk ice cream & port syrup

British cheese plate **add for £5pp**
with Wookey Hole, Dorset Blue Vinny & Somerset Brie, spiced
plum chutney, apple, grapes & artisan crackers (v)



(v) vegetarian (pb) plant based (gf) gluten free (df) dairy free (vg) vegan If you have an allergy please talk to a member of our team.
Whilst a dish may not contain a specific allergen, due to the wide range of ingredients used in our kitchen foods may be prepared in the presence of ingredients which do contain allergens

A 12.5% service charge is added where table service is provided

Allergen Info

