

Boxing Day **MENU**

3 COURSES (AVAILABLE ALL DAY)

2 COURSES (AVAILABLE BEFORE 5PM)

AVAILABLE 26TH DECEMBER

STARTERS

PORK BELLY BURNT ENDS

With "Beer-B-Cue" dip

SALT & PEPPER CALAMARI

Served with sweet chilli dipping sauce

WILD MUSHROOM & TARRAGON SOUP Ve

Served with lightly toasted sourdough bread

GOAT'S CHEESE & BEETROOT SALAD Ve NG

Somerset goat's cheese, fresh beetroot, pickled fennel & lamb's leaf lettuce

MAINS

ROASTED TURKEY & ALL THE TRIMMINGS NG

Crispy roast potatoes, rosemary roasted parsnips and carrots, Brussels sprouts, pigs in blankets, pork sage & onion stuffing, with rich red wine gravy

FESTIVE BURGER NG

Double stacked beef burger, topped with melted brie, crispy smoked streaky bacon and redcurrant & port chutney. Served with skin on fries and slaw

CAPER & PARSLEY CRUMBED NATURAL SMOKED COD LOIN

Served with tenderstem broccoli, wilted greens & spinach, and pickled fennel in a light lemon dressing

BUTTERNUT SQUASH & LENTIL FILO PARCEL Ve

Served with crispy roast potatoes, rosemary roasted parsnips & carrots, Brussels sprouts and rich red wine gravy

STEAK, STOUT & MUSHROOM PIE

Served with creamy potato dauphinoise, wilted greens and our golden ale gravy

DESSERTS

CHRISTMAS PUDDING NG

Served with Jude's brandy butter ice cream

OUR SIGNATURE BAKED CHEESECAKE

Serve with homemade cranberry, port & orange compote

BLACK FOREST BROWNIE NG

Goey chocolate brownie, layered with lightly whipped cream, morello cherry compote and chocolate curls

BRITISH CHEESE & PETER'S YARD SOURDOUGH BISCUITS

Button Mill soft rind, Blackstick's Blue and Sunday Best Cheddar served with apple, ale & chilli chutney and celery

PLEASE ASK FOR OUR CHILDREN'S MENU

Ve VEGAN DISHES V VEGETARIAN DISHES

NG NON GLUTEN CONTAINING INGREDIENTS NGO NGCI OPTIONAL

Some dishes may contain or have traces of nuts or dairy. Please ask a team member for our list of allergens.

A DISCRETIONARY SERVICE CHARGE OF 10% WILL BE ADDED TO THE BILL FOR GROUPS OF 6+.
100% of all tips go to the team.