

Christmas Fayre MENU

3 COURSES (AVAILABLE ALL DAY)
2 COURSES (AVAILABLE BEFORE 5PM)
22ND NOVEMBER - 28TH JANUARY*

STARTERS

CHICKEN LIVER PATE

Served with apple, ale & chilli chutney and sliced brioche crostini

WILD CAUGHT KING PRAWN COCKTAIL ^{NG}

Shell-on grilled prawns with baby gem lettuce, tomato & cucumber salsa, and lobster Mary rose sauce

WILD MUSHROOM & TARRAGON SOUP ^{Ve} ^{NGO}

Served with lightly toasted sourdough bread

GOAT'S CHEESE & BEETROOT SALAD ^V ^{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 & carrots, Brussels sprouts, pigs in blankets, pork, sage & onion stuffing, with rich red wine gravy

FESTIVE BURGER ^{NGO}

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

BUTTERMILK TURKEY BURGER

Southern fried buttermilk turkey breast, topped with crispy smoked streaky bacon, pork, sage & onion stuffing 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

Served with homemade cranberry, port & orange compote

BLACK FOREST BROWNIE ^{NG}

Goopy 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.

* Excluding December 25th.

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