



CHRISTMAS SET MENU

TWO COURSES £25.95 | THREE COURSES £29.95

STARTERS

Parsnip & Thyme Soup (VG) (GF)
Crushed roasted chestnuts, curry oil

Severn & Wye Smoked Salmon & Cream Cheeses Roulade (GFA)
Lemon, pickled shallot, cornichons, rye toasts

Pan Roasted Scallops (GF)
Butternut squash, chorizo & herb salad
£3 Supplement

Smoked Ham Hock & Chicken Terrine (GFA)
Tarragon, capers, blackberry & sloe gin compote, warm brioche

MAINS

Roasted Native Turkey
Pigs in Blankets, sage & herb stuffing, fat roasted potatoes, sprouts, glazed rosemary, roasted roots & gravy

10 Hour Braised Mount Grace Yorkshire Lamb (GF)
Rosemary, slow roasted shallot, creamed potatoes, redcurrant & port jus

Herb Crusted Gilthead Bream Fillet (GF)
Light haricot bean & blushed tomato cassoulet, nduja, red wine jus

Pumpkin & Chilli Winter Gnocchi (VG)
Sage, salted almonds & vegan feta

DESSERT

Rich Christmas Pudding (GFA)
Thick brandy custard

Belgian Chocolate Cake (VG)
Coconut ice cream, maple salted crackling

Passion Fruit Posset
Candied pumpkin seeds, shortbread biscuit

Christmas Cheese Board (GFA)
Bix, Golden Cross, Wookey Hole, Cropwell Bishop, blackberry & sloe gin chutney, grapes & biscuits (£2.00 supplement)

We require a £10pp deposit to confirm your booking

We haven't added any gratuity onto your bill, but tips are greatly received & much appreciated. Please advise a team member when ordering your food of any allergy or intolerance. Even if you are a regular guest please inform us as our ingredients and recipes can change from time to time. We produce our food in kitchens where allergens are handled, while we try to keep things separate, we cannot guarantee any item is allergen free. V - vegetarian VG - vegan GF - no gluten containing ingredients GFA - Can be made with no gluten containing ingredients upon request