



Christmas Menu /

Nibbles

Gordal Olives / 4

Toasted Sourdough, Bacon Butter, Garlic & Herb Butter / 4

Skin-On Fries, Aioli / 3

Small Plates

Pigs in Blankets / 6.5

Honey & Mustard Glaze.

Parsnip Velouté / 6.5

Caramelised Pear, Almond, Sage, Sourdough

Grilled Brussels / 8

Fresh Truffle, Godminster Smoked Cheddar, Black Garlic, Chive.

Black Pudding Bon Bon / 8.5

Chorizo and Bacon Jam, Burnt Apple Puree, Pickled Apple

Smoked Mackerel Pate / 8

Dill Pickled Cucumber, Sourdough

Baked Camembert (to share) / 12

Rosemary, Thyme studded Camembert, Red Onion Jam,

Baked Sourdough.

Main Plates

Turkey Roulade / 20

Roasties, Carrot & Swede Mash, Kale, Brussels with Bacon,

Cranberry Compote, Turkey Gravy.

Braised Ox Cheek / 18

Celeriac Mash, Kale, Roast Carrot, Braising Liquor, Crispy Leek.

Moroccan Chickpea Tagine / 16

Peppers, Courgette, Aubergine, Giant Cous-Cous, Pomegranate, Mint, Apricot.

Baked Cod / 22

Confit New Potatoes, Rogan Josh Sauce, Wilted Spinach, Mushroom Bhaji Bits.

Wild Mushroom Risotto / 18

Shaved Truffle, Chives, Pecorino, Pickled Shimeji Mushrooms.

Pan-Roast Duck Breast / 24

Jerusalem Artichoke Puree, Braised Red Cabbage,

Pomme Fondant, Tenderstem, Pan Jus

Dessert

Sticky Toffee Pudding / 8

Clotted Cream Ice-Cream.

Apple Tarte Tatin / 8

Vanilla Ice Cream.

Chocolate Delice / 9

Passionfruit Curd, Passionfruit Ice Cream,

Roasted Hazelnuts Crumb

Cheese Board / 12

Three cheeses, honeyed fig, pickled celery, red onion jam,

walnuts, Damsel crackers.