

Christmas Fayre MENU

3 COURSES | £25.95 (AVAILABLE ALL DAY)
2 COURSES | £20.95 (AVAILABLE BEFORE 5PM)
22ND NOVEMBER - 28TH JANUARY*

FROM *
£20.95

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

CAPER & PARSLEY CRUMBED NATURAL SMOKED COD LOIN

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

FESTIVE BURGER NGO

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

BUTTERNUT SQUASH & LENTIL FILO PARCEL Ve

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

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

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

BLACK FOREST BROWNIE NG

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

OUR SIGNATURE BAKED CHEESECAKE NG

Served with homemade cranberry, port & orange compote

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. *We require a £5pp deposit to secure bookings.
A DISCRETIONARY SERVICE CHARGE OF 10% WILL BE ADDED TO THE BILL FOR GROUPS OF 6+.
100% of all tips go to the team.

Christmas Day MENU

£55*

STARTERS

MAPLE GLAZED HAM HOCK TERRINE

Served with port, cranberry & orange compote and sliced brioche crostini

SEVERN & WYE SLOE GIN SMOKED SALMON

Pickled fennel, peppery rocket, horseradish cream dip and brioche crostini

WILD MUSHROOM, TARRAGON & ROASTED CHESTNUT SOUP

Served with lightly toasted sourdough bread

BAKED GOAT'S CHEESE & BEETROOT SALAD

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

MAINS

ROASTED TURKEY & ALL THE TRIMMINGS

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

FILLET STEAK MEDALLIONS

Served medium rare with creamy potato dauphinoise, wilted greens and rich red wine jus

BUTTERNUT SQUASH & LENTIL FILO PARCEL

GO VEGAN - JUST ASK TO DROP THE YORKIE

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

CAPER & PARSLEY CRUMBED NATURAL SMOKED COD LOIN

Crushed baby potatoes with lemon & basil, tenderstem broccoli and creamy lobster bisque sauce

DESSERTS

CHRISTMAS PUDDING

Served with Jude's brandy butter ice cream

OUR SIGNATURE BAKED CHEESECAKE

Served with homemade cranberry, port & orange compote

CHERRY CHOCOLATE COOKIE BAKE

Our cookie bake, topped with vanilla ice cream and warm morello cherry compote

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

PETIT FOURS & COFFEE

CHILDREN (UNDER 12) £25, EITHER ½ PORTIONS OF THE DISHES ABOVE OR ORDER FROM OUR CHILDREN'S MENU

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Boxing Day MENU

3 COURSES | £24.95 (AVAILABLE ALL DAY)
2 COURSES | £19.95 (AVAILABLE BEFORE 5PM)

AVAILABLE 26TH DECEMBER

FROM *
£19.95

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 NG

Serve 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

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Finger **BUFFET**

MINIMUM ORDER 6+ PEOPLE

£11⁹⁵
*
PER PERSON

SALT & PEPPER CALAMARI

Served with sweet chilli dipping sauce

PORK BELLY BURNT ENDS

With "Beer-B-Cue" dip

HALLOUMI FRIES **V**

with chipotle mayo dip & red pickled onions

SWEET POTATO & CHICKPEA FALAFELS **Ve NG**

with smoked paprika tomato sauce & pickled onions

MUSHROOM, GUACAMOLE & CHEESE QUESADILLA **V**

with sour cream dip

PIGS IN BLANKETS

with cranberry sauce

SKIN ON FRIES **Ve NG**

EXTRAS | £2.00 PER OPTION

SWEET POTATO FRIES **Ve NG**

BEER BATTERED ONION RINGS **V**

HUMMUS & CRUNCHY VEG STICKS **Ve NG**

Ve VEGAN DISHES **V** VEGETARIAN DISHES

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Make it a party TO REMEMBER





DRINKS AVAILABLE TO PRE-ORDER

BEER




TRITON BE YOUR OWN BARTENDER 9 PINT DIY BEER DISPENSER AT YOUR TABLE FILLED WITH YOUR CHOICE OF ANY DRAUGHT BEER OR CIDER

Prices are dependent on the chosen beer
- ask for details






BELGIAN BUCKET | £30.00

Duvel Tripel Hop , Delirium Tremens,
Westmalle Dubbel , Westmalle Tripel ,
Bellefleur





IPA/APA BUCKET | £25.00

Innis & Gunn Mangoes On The Run ,
Beavertown Neck Oil ,
London Beer Factory Hazy Daze ,
Brewdog Vagabond, Tiny Rebel Clwb Tropicana

LAGER BUCKET | £26.00

Fruh Kolsch, Augustiner Edelstoff ,
Mongoz Pils , Krombacher Dark ,
London Beer Factory Surfacing  

WHEAT, FRUIT & SOUR BEER BUCKET | £27.00

Einstock White Ale, Thornbridge Allott Sour ,
Erdinger Dunkel ,
Timmermans Peche ,
Weihenstephaner Vitus 

Each bucket contains 5 bottles or cans

RECEPTION

PROSECCO SPUMANTE | £5.95PP

MIMOSA | £4.95PP

WINE

SPARKLING

PROSECCO SPUMANTE NV | £24.50

Ca di Alte, Veneto, Italy

Fresh & dry with floral notes of pear

RATHFINNY ESTATE CLASSIC CUVÉE
SPARKLING WINE | £41.50

Sussex, England

Vivid aromas of grapefruit, red apple and
brioche with a creamy texture, rich biscuity
flavours and a refreshing moreish finish

WHITE

SAUVIGNON BLANC

BARON DE BADASSIÈRE | £21.00

Languedoc, France

Southern French Sauvignon with lively lemon and
peach aromas and a hint of elderflower blossom

RED

SYRAH | £19.50

Passo del Tempio, Italy

Rounded, ripe & sumptuous

ROSÉ

ROSE DE SYRAH | £19.75



Les Vignes de l'Eglise, Pays d'Oc, France
Dry, well balanced with strawberry & cassis

PLEASE ASK TO SEE OUR FULL WINE LIST

GIN

BOTTLE OF CONKER GIN | £110.00

Served with 10 bottles of London Essence tonic,
ice and lime

 VEGAN BEERS  NON GLUTEN CONTAINING INGREDIENTS BEERS