

Christmas Fayre MENU

3 COURSES | £28.50 (AVAILABLE ALL DAY)
2 COURSES | £22.95 (AVAILABLE BEFORE 5PM)
22ND NOVEMBER - 28TH JANUARY*

FROM *
£22.95

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

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 dairy, 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

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

OUR SIGNATURE BAKED CHEESECAKE

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 YOUR BILL.
100% of all tips go to the team.