

FESTIVE MENU

STARTERS

Chef's scallops of the day	12	Whipped goats cheese, beetroot crumb, pickled shallots, sourdough ^(N)	7.5
Chef's soup of the day	6.5	Breast of wood pigeon, sweet potato, sticky dates, pearl barley	9.5
Salad of fresh burrata cheese, roasted butternut squash, orange, mint & honey roasted granola ^(N)	8.5	Peat smoked salmon & mascarpone terrine, brioche, pickled cucumber	10.5

MAINS

Feather of beef, pomme purée, leeks, jus ^(GF)	20	Potato gnocchi, candied walnuts, blue cheese, butternut squash, spinach ^{(V)(N)}	14
Ballentine of turkey breast with apricot & thyme pork stuffing wrapped in pancetta, served with all the trimmings & cranberry red wine jus	19	Loin of venison, potato & onion terrine, butternut squash, blackberries, jus ^(GF)	24.5
10oz sirloin, hand-cut chips, confit vine tomatoes, field mushroom, pepper sauce	25	Roast fillet of cod, Arbroath Smokie risotto, potato & leek crisps, soft poached egg, lemon ^(GF)	18
Chateaubriand (16oz), shallot tarte tatin & beef jus – to share – choose 2 sides	65	32 festive burger. Beef burger, melted Somerset brie, crispy treacle cured bacon, cos lettuce, tomato, red onion, cranberry, orange & port relish and fries	15

DESSERTS

Steamed sticky toffee pudding, salted butterscotch, vanilla ice cream	6.5	Rice pudding crème brûlée, Chateau Filhot Sauternes soaked sultanas ^(GF)	6.5
Warm pear & almond tart, crème fraîche ^(N)	6.5	Cheese board ^(N)	9.5
Dark chocolate delicie, praline, honeycomb ice cream ^(N)	7.5	Christmas pudding bon bons, whisky crème anglaise	6.5