



CHRISTMAS SET MENU

TWO COURSES £25.95 | THREE COURSES £29.95

STARTERS

Winter Tomato & Shallot Soup (GF) (VG)
Basil oil & an artisan roll

Whiskey & Chicken Liver Parfait (GFA)
Brandy cherries, truffle butter, brioche

Potted Hot Smoked Salmon (GFA)
Crème fraiche, capers, smoked salt butter & farmhouse soda bread

Goat's Cheese & Roasted Pepper Ravioli
Red pesto dressing, basil crisp

MAINS

Roasted Native Turkey
Pigs in blankets, shallot, orange & sage stuffing, fat roasted potatoes, saute sprouts with chestnuts, glazed rosemary, roasted roots & gravy

Vegan Vegetable Wellington Roast (VG)
New potatoes, roasted roots & veggie gravy

Brakspear Ale & Game Pie
Black pepper & suet pastry, beef dripping mash, crispy shallot, bourguignon jus

Smoked Haddock, Salmon, Lemon & Dill Fisheake (GF)
Wilted spinach, grain mustard cream

DESSERT

Rich Christmas Pudding (GFA)
Thick brandy custard

Rich Double Chocolate Torte (VG)
Passion fruit gel, chocolate ice cream, honeycomb

Winter Lemon Curd Mess (GFA)
Torn sponge, meringue, granny smith sorbet & popping candy

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