



FESTIVE SET MENU

2 COURSES £34 / 3 COURSES £40

STARTERS

COMPLIMENTARY GLASS OF PROSECCO OR NON-ALCOHOLIC SPARKLING WINE
ON ARRIVAL

PANKO FRIED CAMEMBERT. SPICED CRANBERRY KETCHUP (V)

SMOKED SALMON. DILL CREME FRAICHE. TOASTED SOURDOUGH

HAM HOCK TERRINE. CORNICHONS. MUSTARD. TOASTED SOURDOUGH

RADICCHIO. DELICA PUMPKIN. WALNUT SALAD (VE)

MAINS

SERVED WITH CRISPY SPROUTS, MAPLE GLAZED CHANTENAY CARROTS,
BRAISED CAVOLO NERO, CORNISH MID POTATOES

SOMERSET TURKEY BREAST. PIGS IN BLANKETS

SLOW BRAISED BEEF RIB. CELERIAC PUREE

WHOLE PLAICE. BEARNAISE. BROWN SHRIMP. TENDERSTEM BROCCOLI

MUSHROOM AND ROASTED GARLIC PIE. CELERIAC PUREE. LEEK JUS (VE)

DESSERT

WARM MINCE PIES. BRANDY CREAM (V)

WINTER FRUIT CRUMBLE. FIOR DI LATTE GELATO (V)

STICKY TOFFEE PUDDING. ICE CREAM (V)

RASPBERRY SORBET (VE)

CHEESE BOARD - (£3 SUPPLEMENT)



PLEASE LET US KNOW IF YOU HAVE ANY ALLERGIES OR INTOLERANCE.