



FESTIVE MENU

22ND NOVEMBER - 24TH DECEMBER

3-courses - £34.50 | children under 12 - £17.25

STARTERS

Celeriac, Chestnut & Truffle Soup; sourdough roll, Maldon sea salted butter (pbo)
Atlantic King Prawn Cocktail; gem lettuce, artisan sourdough
Blacksticks Blue Cheese salad; candied walnuts, fresh pear, chicory (v)
Gin-Infused Duck Rillettes; red onion marmalade, toasted artisan sourdough
Somerset Brie en Croûte; mulled cranberry & walnut compote (v)

MAINS

Roast Turkey Breast; sage & onion pork stuffing, pigs in blankets
Braised Beef Featherblade; truffle mashed potato, wild mushrooms
Leek & Chestnut Parcel; savoy cabbage fricassée, celeriac purée, red wine jus (v)
Roast Salmon Fillet; creamed spinach, tartare velouté
Homemade Nut Roast; nut loaf baked with cashews, almonds, walnuts,
peanuts & wild mushrooms (pb)
*-served with fluffy roast potatoes, braised red cabbage, brussels sprouts,
roasted carrots & parsnips, broccoli and gravy for the table-*

Cauliflower Cheese £6 | Pigs in blankets £6

DESSERTS

Traditional Christmas Pudding; brandy & clotted cream custard (v)
Chocolate Orange Crème Brûlée; homemade marmalade shortbread (v)
Lotus Biscoff Cheesecake; salted caramel ice cream (pb)
Dark Chocolate Delice; chocolate sauce, clotted cream, caramelised hazelnuts

A LITTLE EXTRA...

British Cheeseboard - Blacksticks Blue, Black Bomber Cheddar, Somerset Brie,
Cornish Yarg with crackers, grapes, celery, caramelised
red onion chutney £12 - serves two



Food allergies? Please advise your server or ask for a manager before ordering and use the QR code for full information. All dishes are prepared in a kitchen where all allergens are present, subsequently we cannot guarantee any to be 100% free of allergens. Fish and poultry may contain bones. Adults need around 2000kcal per day. Prices include VAT at the current rate. (v) vegetarian (pb) plant-based ingredients (pbo) plant-based option available.

