



CHRISTMAS MENU

3 courses for £30

STARTERS

WINTER TOMATO, LENTIL & VEGETABLE SOUP

Toasted foccacia (ve)

RILLETTES OF SMOKED PORK

With black cumin, piccalilli vegetables, crusty sourdough (df)

SMOKED SALMON

Salmon mousse, mussel mayonnaise, avruga caviar (gf)

MAINS

BUTTER POACHED TURKEY

Parsley stuffing, pigs in blankets, duck fat roast potatoes, sprouts, dried cranberry & apricot, confit carrot & swede, Bristol Cream gravy

BRAISED LAMB SHOULDER

Parsnip puree, pancetta, crispy capers (gf)

FILLET OF HAKE POACHED IN OLIVE OIL

Crispy squid, butterbean cassoulet, salsa verde (gf)

SWEET POTATO, WALNUT & SPINACH PITHIVIER

Bay roast potatoes, cranberries, caramelized vegetable & muscovado jus (ve)

DESSERTS

STICKY PLUM PUDDING

Spiced caramel, vanilla ice cream (v)

PINEAPPLE CARPACCIO

Basil, Schezuan pepper, coconut sorbet (ve/gf)

CHOCOLATE DELICE

Clotted cream, wild lime gel (v)

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