



Christmas Menu

Toasted focaccia, olive oil, balsamic (gf upon request)

Starters

SMOKED TOMATO, LENTIL AND WINTER VEGETABLE SOUP

spiced olive oil (gf) (ve)

COUNTRY STYLE COARSE PÂTÉ *date chutney, crackling*

MUSCOVADO CURED MACKEREL *balsamic beetroot, horseradish crème fraîche (gf)*

STILTON AND CRANBERRY TART *red onion marmalade (v)*

Mains

BUTTER POACHED TURKEY *chestnut and nduja stuffing, pigs in blankets, duck fat roasties, Bristol Cream gravy (gf on request)*

ROAST LOIN OF PORK *duck fat roasties steamed kale, apple sauce, cider gravy (gf)*

POACHED FILLET OF HAKE *dried-fruit and nut couscous, sauce vierge (df)*

SWEET POTATO DATE AND NUT ROAST *smashed celeriac, muscovado jus (ve)*

All served with sticky red cabbage, smashed root vegetables and maple roast parsnips

Desserts

STICKY PLUM PUDDING *cardamom caramel, vanilla ice cream (v)*

GINGERBREAD PANNACOTTA *poached pineapple (gf upon request)*

BLACK FOREST GATEAU *toasted pistachios*

CASSIS POACHED PEAR *tarragon orange sorbet (ve, gf)*

~ Allergen information is available ~

A discretionary 10% service charge will be added to your bill