



# Christmas Menu

2 courses £30 or 3 courses £35

## Starters

Smoked duck, plum & glazed orange salad, wholegrain mustard dressing (df, gfo)

Caramelised cauliflower soup, truffle oil, grilled sour dough (vg, df, gfo)

Potted smoked salmon pâté, salmon caviar (gfo)

Roasted beetroot salad, toasted sunflower seed, feta cheese (v, gf, df, vgo)

## Main courses

Traditional roast turkey, roast potatoes, carrots & parsnips, stuffing, pigs in blankets, red wine gravy (df, gfo)

Slow braised blade of beef, horseradish mash, cavallo nero, bourguignon sauce (dfo)

Pan fried hake, butterbean & chorizo cassalette, crispy kale (gf, df)

Butternut squash & cranberry wellington, with traditional roast garnish, mulled wine gravy (vg, df)

## Desserts

Christmas pudding, brandy sauce (v, gf, dfo, vgo)

Chocolate delice, coconut sorbet (v, gf)

Cranberry & orange crème brûlée, vanilla shortbread (v, gfo)

Apple & cinnamon strudel, vegan vanilla ice cream (vg, df)

Selection of West Country cheeses, plum chutney, crackers, grapes - £2 supplement (v, gfo)

We have strict procedures when preparing allergen orders, but we cannot guarantee any of our dishes are 100% free of allergens. If you have further questions, please ask to speak to the manager on duty. All dishes are nut free. Dishes marked with (v) are suitable for vegetarians, (vg) for vegan, (df) for dairy free, (gf) for gluten free, (gfo) (dfo) or (vgo) can be made gluten or dairy free, or vegan on request.

**Please inform your server of any allergies before ordering.**