

Christmas 2022

Starters All £9.50

Wild Mushroom & Fresh Truffle Arancini, Tarragon Aioli (v)

Roasted Celeriac Soup, Cheddar Cheese & Sea Salt Puff Pastry Twist (vegan*, ngci*)

Beetroot & Vodka Cured Salmon, Homemade Crackers, Root Veg Slaw (ncgi*, df*)

Duck, Chicken & Cherry Terrine, House Pickles, Sourdough Toasts (ngci*, df)

Mains

Turkey Breast, Cranberry & Chestnut Stuffing, Wrapped in Smoked Bacon,

Pig in Blanket, Yorkshire Pudding, Roast Potatoes (df*, ngci*) £18.00

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Market Fish, Chicken Butter Sauce, Crushed New Potatoes (ngci) £22.00

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Roasted Lamb Rump, Galette Potato, Confit Garlic & Rosemary Sauce (ngci, df*) £24.00

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Butternut Squash, Sweet Potato & Chickpea Pie, Sauteed Potatoes,

Tomato & Chilli Sauce (vegan) £17.00

All served with seasonal vegetables

Puddings All £8.50

Christmas Pudding Cheesecake (ngci*, v)

Dark Chocolate & Orange Tart, Clotted Cream (v)

Caramelised Apple Sticky Toffee Pudding, Vanilla Ice Cream (v)

Spiced Orange Sorbet, Winter Berry Compote, Oat Crumble (ngci*, Vegan)

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Cheese Board, Homemade Chutney, Fruit,

Homemade Crackers (v, ngci*) £12.00

Please inform us of any allergies prior to ordering.

Allergens are present in the kitchen. Our chef will take precautions where necessary

We support local suppliers- Meats- Riverside butchers, Fish- Phil Bowditch, Vegetables- Granny Smiths, Breads- Dough Taunton

