

CLASSIC MENU

STARTERS

SEARED WILD ATLANTIC SCALLOPS on a bed of Mediterranean-style tomato risotto, drizzled with basil pesto +£3

DUCK PARFAIT† with pomegranate, apple & sultana chutney, blackcurrant curd and toasted ciabatta

CREAMY SAUTÉED PARIS BROWN & MIXED MUSHROOMS in a white wine cream, topped with garlic & rosemary pangrattato, served with bread for dipping (v) *Vegan option available*

SMOKED SALMON & KING PRAWNS with Devon crab crème fraîche, baby gem lettuce and ciabatta

BUTTERNUT SQUASH & SAGE SOUP topped with toasted pumpkin seeds & basil pesto, served with warm rustic bread and Netherend Farm salted butter (v) *Vegan option available*

PANKO-BREADED BRIE served with an autumnal chutney (v)

MAINS

ROASTED TURKEY with lemon & thyme stuffing, Cumberland pig-in-blanket, beef dripping-roasted potatoes, bread sauce & gravy

HANDMADE MIXED MUSHROOM WELLINGTON Puff pastry filled with a spinach, Paris brown and exotic mixed mushroom duxelles, served with Tenderstem® broccoli, vegan roast potatoes and gravy (ve)

MAPLE-GLAZED ROTISSERIE PORK BELLY with a pulled pork & cider bonbon, roasted celeriac & Braeburn apple purée, Dauphinoise potatoes and a Bordelaise sauce. *Add scallops +£4*

The above mains are served with roast parsnips & carrots, pan-fried sprouts & green beans

OUR DIRTY BURGER Prime beef burger with crispy bacon and lashings of cheese in a seeded bun, with beef dripping sauce, fries and pickles on the side. *Vegan option available*

PAN-ROASTED SALMON FILLET in a white wine & Champagne cream sauce, served with potato gnocchi, Tenderstem® broccoli, beluga lentils and baby onions

CANDIED ROOT VEGETABLE BAKE Root vegetables and beetroot topped with pumpkin seeds, pine nuts & cranberries, served with a red cabbage & beetroot purée, Tenderstem® broccoli, cavolo nero & pesto (ve)

100Z RIB-EYE STEAK served with rustic thick-cut chips, roasted mushroom, confit tomato and parsley butter +£7.50

DESSERTS

CHRISTMAS PUDDING filled with vine fruits and soaked in rum, served with hot brandy sauce (v) *Vegan option available*

WARM HOME-BAKED CHOCOLATE BROWNIE with Bourbon vanilla ice cream (v)

MINCE PIE CRÈME BRÛLÉE with a home-baked vanilla sablé biscuit crumb (v)

APPLE & BLACKBERRY CRUMBLE topped with a Demerara sugar crumb, served with stem ginger ice cream or vanilla custard (v) *Vegan option available*

SNOWBALL SMASH Smash the meringue shell to unearth a festive mix of sweet cranberry & blackcurrants, Crème de Cassis liqueur, crunchy amaretti biscuit and cinnamon-whipped cream (v)

BRITISH CHEESE BOARD Cricketer Extra Mature Somerset Cheddar, Cotswold Brie, Colston Bassett Stilton & Norfolk Mardler goat's cheese with savoury biscuits, grapes, celery and chutney (v) +£2

INDULGENT MENU

INCLUDES A GLASS OF FREIXENET PROSECCO OR ITALIAN SPARKLING ROSÉ
PERONI NASTRO AZZURRO DRAUGHT OR BOTTLE* OR A HOUSE SODA

STARTERS

BOXED BAKED CAMEMBERT topped with a cranberry and honey-roasted chestnut crumb, served with artisan breads for dunking. **For two to share (v)**

DUCK PARFAIT† with pomegranate, apple & sultana chutney, blackcurrant curd and toasted ciabatta

GRILLED GOAT'S CHEESE & BEETROOT ROSTI with a Braeburn apple, pine nut and red chicory salad (v)
Vegan option available

SEARED WILD ATLANTIC SCALLOPS on a bed of Mediterranean-style tomato risotto, drizzled with basil pesto

BUTTERNUT SQUASH & SAGE SOUP topped with toasted pumpkin seeds & basil pesto, served with warm rustic bread and Netherend Farm salted butter (v) *Vegan option available*

SMOKED MACKEREL & CHICORY SALAD Lemon mayonnaise, pickled watermelon, fire-roasted peppers, fennel and red chicory

MAINS

ROASTED TURKEY with lemon & thyme stuffing, Cumberland pig-in-blanket, beef dripping-roasted potatoes, bread sauce & gravy

HANDMADE MIXED MUSHROOM WELLINGTON Puff pastry filled with a spinach, Paris brown and exotic mixed mushroom duxelles, served with Tenderstem® broccoli, vegan roast potatoes and gravy (ve)

BRITISH VENISON STEAK† with a blackcurrant & thyme jus, cavolo nero, caramelised shallots and Dauphinoise potatoes

MAPLE-GLAZED ROTISSERIE PORK BELLY & SCALLOPS with a pulled pork & cider bonbon, roasted celeriac & Braeburn apple purée, Dauphinoise potatoes and a Bordelaise sauce

The above mains are served with roast parsnips & carrots, pan-fried sprouts & green beans

OUR DIRTY BURGER Prime beef burger with crispy bacon and lashings of cheese in a seeded bun, with beef dripping sauce, fries and pickles on the side. *Vegan option available*

PAN-FRIED SEABASS FILLETS & CHORIZO on a roasted red pepper & onion confit, with beluga lentils, baby potatoes, pea purée and grilled lemon

CANDIED ROOT VEGETABLE BAKE Root vegetables and beetroot topped with pumpkin seeds, pine nuts & cranberries, served with a red cabbage & beetroot purée, Tenderstem® broccoli, cavolo nero & pesto (ve)

10OZ RIB-EYE STEAK served with rustic thick-cut chips, roasted mushroom, confit tomato and parsley butter +£4

DESSERTS

CHOCOLATE ORANGE CHRISTMAS BOMB Dark chocolate shell, filled with chocolate brownie, orange curd & chocolate mousse, melted with hot toffee sauce and served with cinder toffee sprinkles and honeycomb ice cream. It's not ours, it's yours! (v)

CHRISTMAS PUDDING filled with vine fruits and soaked in rum, served with hot brandy sauce (v)
Vegan option available

MINCE PIE CRÈME BRÛLÉE with a home-baked vanilla sablé biscuit crumb (v)

APPLE & BLACKBERRY CRUMBLE topped with a Demerara sugar crumb, served with stem ginger ice cream or vanilla custard (v) *Vegan option available*

WARM HOME-BAKED CHOCOLATE BROWNIE with Bourbon vanilla ice cream (v)

BRITISH CHEESE BOARD Cricketer Extra Mature Somerset Cheddar, Cotswold Brie, Colston Bassett Stilton & Norfolk Mardler goat's cheese with savoury biscuits, grapes, celery and chutney (v)

Green & Black's Mini Milk Chocolate Bar to finish (v)

TURN OVER TO SEE OUR EXTRA SPECIAL MENU

Extra Special Menu

ON ARRIVAL

Glass of Moët & Chandon Impérial
Peroni Nastro Azzurro Draught / Bottle* or a House Soda

TO SHARE

Artisan rustic breads & Nocellara olives
with olive oil & balsamic vinegar (ve)

Enjoy a starter, main and dessert from our Indulgent menu

TO FINISH

A Green & Black's milk chocolate bar (v)

A COCKTAIL OF YOUR CHOICE

Choose from Espresso Martini, Aperol Spritz, French Martini, Mojito,
Blood Orange & Passion Fruit Collins, Old Fashioned

ALLERGEN & DIETARY REQUIREMENTS

Our food and drinks are prepared in food areas where cross contamination may occur and our menu descriptions do not include all ingredients. If you have any questions, allergies or intolerances, or you require our allergen information, please let us know before booking and at the time of your visit. Please refer to our allergen information at the time of your visit to check for changes. Full allergen information will be available from early November to allow you to confirm your booking. The information available is, to the best of our knowledge correct, however it is subject to change between the time of advance booking and the time of dining.

If you require more information, please ask your server.

†Contains alcohol, (v) = made with vegetarian ingredients, (ve) = made with vegan ingredients, however some of our preparation and cooking methods could affect this. *Includes 330ml bottle of Peroni Gluten Free or 0.0% Libera