



CHRISTMAS MENU

SNACKS

5 EACH | ANY 3 FOR 14

Gordal olives 🍷 | Rosemary focaccia & balsamic 🍷 | Iberico meats
'Pigs in blankets' – pork sausage, baconnaise, bacon crumb

STARTERS

Caramelised onion soup, Gruyère, garlic crouton ⑤ 8.5
Bubble & squeak croquette, aioli, chilli jam, pickled vegetables ⑤ 8.5
Goat's cheese filo tart, fig jam, dukkha, beetroot ⑤ 9
Ham hock & leek terrine, focaccia crisp, apple & vanilla puree 9.5
Pulled turkey leg tacos, cranberry & habanero salsa 1 for 5 | 2 for 9 | 3 for 13
Peri-peri chicken wings, lemon & garlic sauce 10
Atlantic prawn cocktail, Marie rose, avocado 10

MAINS

Rose harissa risotto, delicata pumpkin, preserved lemon, crème fraîche ⑤ 20
Quarr Cross Farm duck leg, potato fondant, beetroot, cherry & Szechuan jus 26
Market fish – Potato rosti, pea & jalapeno, chip shop curry sauce 26
Bourbon braised beef short rib, wet polenta, charred leek 27
8oz Himalayan dry-aged sirloin, brandy butter, creamed leek stuffed mushroom, fries 29 Add Diane sauce +2

PUB CLASSICS

Rib cap bacon double cheeseburger, fries & slaw 20
With black truffle mayo, Somerset brie, and caramelised onion / Veggie option available
Turkey, mushroom, and chestnut pie, sage stuffing, mash, seasonal greens, jus 21
Chicken schnitzel, fries & slaw – Pomodoro, Grana Padano, mozzarella 22

SIDES

Sprout gratin, bacon, leek, parmesan 6 / Grilled tenderstem, anchovy dressing 6
Beer battered onion rings 🍷 5 / Fries 🍷 4 / Garlic bread, mozzarella ⑤ 5.5

