



LARGE PARTY CHRISTMAS MENU

2 COURSES £35, 3 COURSES £40

Starters

Celeriac Soup / truffle cream / hazelnuts / house focaccia

Slow Cooked Pork Rilette / parsnip remoulade / toasted sourdough

Gin & Blood Orange Cured Salmon / seaweed batter “scraps” / fennel / orange dressing

Venison Scotch Egg / house brown sauce / beer pickled onions (GF*/DF)

Mains

(all main course are served with seasonal vegetables for the table)

Roast Chicken Breast / smoked bacon & sourdough bread sauce / pork & potato terrine / fried sprouts

Slow Cooked Blade of Beef / smoked butter mash / glazed carrots / ‘pastrami spiced beef sauce” (GF/DF)

Grilled Hake / stewed leeks / hasselback potato / dill pickled mussels / clotted cream & cider sauce (GF/DF*)

Roasted squash / grilled bitter leaves / blue cheese / pickled walnuts / candied pumpkin seeds (GF*/DF*)

Desserts

Sticky Date Cake / clotted cream / salted miso butterscotch

“Mince pie” Panna Cotta / whisky & nutmeg cream / house mincemeat / Horlicks crumble

Chocolate Terrine / chestnut chantilly / caramelised pear

Sharpham Brie / house crackers / festive chutney

We aim to offer a leisurely experience with fresh food cooked to order. If you are in a rush, please let us know and we can advise accordingly.

(Any dishes with ** can be adapted)