

Festive Menu

2 courses £29.50 / 3 courses £36.95

Starters

Smoked Chalk Stream Farm trout pâté – Granny Smith apple, rye, dill aioli

Roasted pear Waldorf – whipped blue cheese, candied walnuts, red chicory, Dijon vinaigrette (v, veo)

Pork and prune terrine – roast heritage carrots, caraway, Langford pickles, sage and onion loaf

Winter squash, cider and chestnut velouté – St Martin sourdough, fig and apple butter (v)

Mains

Kelly Bronze turkey ballotine – chestnut and apricot stuffing, hasselback potatoes, breaded salsify, winter greens, pigs in blankets, cranberry and port jus

Cameron Naughton pork belly – sage gnocchi, pancetta creamed brussel tops, apple, calvados jus

Evesham beetroot bourguignon – smoked celeriac mash, mushroom, baby onions (ve)

Pine nut crusted Brixham market fish – fondant potato, cauliflower puree, cavolo nero, red current compote

Desserts

Clementine trifle – chestnuts, mascarpone, demerara sponge, brandy (v)

Pressed winter apples – hazelnut crumble, blackberry sorbet, hazelnut cream, blackberry (ve)

Toffee popcorn parfait – banana cake, chocolate cremeux, banana praline (v)

Bath Blue cheese – walnut and honey loaf, mulled wine poached pear (v)

Team Rewards

We hope you enjoy your meal with us. Please note we will add an optional 10% team reward to your bill and be assured 100% will be shared with today's team.

Allergen Info

(v) Veggie friendly (ve) Vegan friendly – Ask a member of staff for gluten friendly options

Please always inform a member of our team of any allergies before placing your order, as not all ingredients can be listed. Detailed allergen information is available upon request.

Our fish dishes may contain small bones, please take care.

We cannot guarantee the total absence of allergens in our dishes.



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