

Christmas Set Menu



Two Courses
(Lunchtime only)

£44

Three Courses

£48

includes canapés and a
complimentary glass of fizz

Curried parsnip soup

parsnip bhaji crisp GF/DF/VGN

Black garlic cashew curd

salt baked beetroot | clementine | cashew granola GF/DF/VGN/N

Treacle cured salmon

pickled beetroot | charred spring onion | lemongrass puree GF/DF

Confit Creedy carver duck

morello cherry spiced glaze | celeriac puree | kohlrabi | cured egg yolk GF/DF

Brixham crab choux fritters (£1.5 supplement)

crab aioli | mango salsa GF

Portobello kyiv

hazelnut béchamel | kale | port reduction | truffled sage | butternut squash GF/DF/VGN/N

Brillat-Savarin cheesecake

blue cheese pesto | caramelized pear | tenderstem broccoli GF

Flat iron steak

pan fried medium rare | chimichurri sauce | crispy shallots | watercress | chunky chips GF/DF on request

Turkey saltimbocca

prosciutto and sage | marsala gravy | cavolo nero GF/DF on request

Venison and ale puff pastry pie (£1.5 supplement)

pomme puree | carrot puree | bacon jam | wild mushroom jus

Ribeye steak (£2 supplement)

Cafe de Paris butter | flat mushroom | watercress | chunky chips GF/DF on request

West Country landed Fish of the Day

coconut crab bisque | preserved lemon & fennel GF/DF

Brussels sprout gratin

£3.5 GF

Braised red cabbage

£3.5 GF/DF/VGN

Roasted new potatoes

£3.5 GF/DF/VGN

Chunky chips

£3.5 GF/DF/VGN

Apple crumble crème brulee

Strawberry champagne sorbet

mango compôte GF/DF/VGN

Tiramisu

amaretto panettone | kirsch cherry

Mince pie bread and butter pudding

eggnog crème anglaise | cinnamon ice cream

Selection of seasonal cheeses (£2 supplement)

crackers | quince membrillo

Alternative vegan dessert on request

If you have a food allergy or a special dietary requirement, please inform your member of the waiting staff. We will do everything possible to accommodate food intolerance and allergy but cannot guarantee food will be completely allergen free. We change our menu every month. Our supplies are locally and carefully sourced mainly in the South West of England. We add a voluntary service charge of 12.5%, and all tips go entirely to the staff.

Soft Drinks

Presses	£3.3
Garden lemonade elderflower ginger beer	
Juices Soft Drinks	£3.1
Apple orange coke diet coke	
San Pellegrino	£3.7
Lightly sparkling natural mineral water from Bergamo in the Italian Alps	

Beers & Ciders

Estrella	330ml, 4.6%	£4.1
Premium lager		
Butcombe Gold	500ml, 4.6%	£6
Local English ale		
Keller Pills		
<i>Lost & Grounded</i>	440ml, 4.8%	£6
Pilsner based lager with a whack of hops		
Guest Stout	Please ask	£6.95

Full craft beer menu at the back of the wine list

Sherry & Port

La Gitana Manzanilla	15%	£5.2
Harvey's Amontillado	17%	£5.2
Taylors Late Bottled Vintage 2018	20%	£6.2
Quinta do Crasto LBV	20%	£9.2

Brandy

Hennessy VS Cognac	40%	£5.1
Remy Martin VSOP Cognac	40%	£5.6
Janneau VSOP Armagnac	40%	£6.1

Rum

Captain Morgan	40%	£4.6
Havana Club Anejo Rum	38%	£4.1
Sagatiba Pura Cachaça	38%	£4.1

Whiskies

Jamesons	Ireland	40%	£4.1
Bulleit Bourbon	Kentucky	40%	£5.1
Auchentoshan 10 year	Lowland	40%	£5.6
Balvenie 12 year	Speyside	40%	£6.1
Caol Isla 12 year	Islay	43%	£6.6
Knockando 12 year	Speyside	43%	£6.6
Dalwhinnie 15 year	Highland	43%	£7.1

For our cocktail menu, please see the wine list

Purified water

We support Aqua Aid. Their specially filtered and purified water is served to you at the table in a carafe and for every litre served we sponsor Christian Aid's work in Africa building pumps for wells.

Werrrd!

<i>Electric Bear</i>	440ml, 4.7%	£6
American pale with notes of grapefruit & a zippy bitterness		
Rushwood	440ml, 5%	£6.95
<i>Iford Cider, Bath</i>		
Fresh pressed lightly sparkling cider		
Wild Juice	440ml, 4.7%	£6.95
<i>Iford Cider, Bath</i>		
Wild fermented juicy and mellow lightly sparkling		

Apéritifs

Noilly Prat	18%	£4.1
Campari	25%	£4
Martini Rosso	15%	£4.1
Aperol Spritz Kir Royale	17%	£10

Gin & Vodka

Bombay Sapphire Gin	40%	£4.1
Hendricks Gin	41%	£4.6
Tanqueray Gin	41%	£4.6
Bath Gin	40%	£4.6
Absolut Vodka	40%	£4.1
Grey Goose Vodka	40%	£6.1

Liqueurs & Digestifs

Frangelico	20%	£4
Cointreau	40%	£4.1
Jose Cuervo Tequila	38%	£4.1
Amaretto	28%	£4.1
Baileys	17%	£4
Kahlua	20%	£4
Aperol	11%	£4
Pimms	25%	£4.1
Grappa	38%	£5.1
Limoncello	27%	£4.1