



2 Courses | £51 pp
3 Courses | £56 pp
inc. canapés

Christmas Menu

Curried parsnip soup

parsnip crisp

Black garlic cashew curd

salt baked beetroot | orange | cashew granola

Cornish fish stew

crouton | rouille

Beef rib terrine

walnut crust | waldorf remoulade | bone marrow aioli | pickled grape

Treacle cured salmon (£1 extra)

pickled beetroot | charred spring onion | lemongrass & ginger purée

Artichoke & wild mushroom barigoule

roasted garlic gnocchi | gremolata | smoked almond

Butternut squash & feta kataifi

smoked tomato lentils | apricot ketchup

Flat iron steak

pan fried medium rare | chimichurri sauce | crispy shallots | watercress | chunky chips

Turkey saltimbocca

prosciutto and sage | marsala gravy | cavolo nero

Venison & ale puff pie

burnt celeriac purée | bacon jam | wild mushroom jus

Ribeye steak (£4 extra)

Café de Paris butter | flat mushroom | watercress | chunky chips

West Country landed fish of the Day

coconut crab sauce | fennel slaw

Sorbet du jour

Crème brûlée

spiced Bramley apple | oat crumble

Tiramisu

Kahlua panettone | kirsch cherry | almond chocolate soil

Mince pie bread and butter pudding

eggnog crème anglaise | cinnamon ice cream

Selection of seasonal cheeses (£2 extra)

crackers | quince membrillo

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.

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		

Apéritifs

	<i>35ml</i>	
Noilly Prat	18%	£4.1
Campari	25%	£4
Martini Rosso	15%	£4.1
Aperol Spritz/ Kir Royale	17%	£10

Gin & Vodka

	<i>25ml</i>	
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

	<i>25ml</i>	
Frangelico	20%	£4
Cointreau	40%	£4.1
Jose Cuervo Tequila	38%	£4.1
Amaretto	28%	£4.1
Bailey's	17%	£4
Kahlua	20%	£4
Aperol	11%	£4
Pimms	25%	£4.1
Grappa	38%	£5.1
Limoncello	27%	£4.1

Beers & Ciders

Mixtape	440ml, 4.6%	£6
Helles lager		
Butcombe Gold	500ml, 4.6%	£6
Local English ale		
Keller Pills	440ml, 4.8%	£6
<i>Lost & Grounded</i>		
Pilsner based lager with a whack of hops		
Guest Stout	<i>Please ask</i>	£6.95
<i>Electric Bear</i>		
Werrrd!	440ml, 4.7%	£6.4
<i>Electric Bear</i>		
American pale with notes of grapefruit & a zippy bitterness		
Midford Cider	500ml, 5.9%	£6.95
<i>Honey's, Bath</i>		
Medium dry/naturally hazy		

Full craft beer menu at the back of the wine list

Sherry & Port

	<i>70ml</i>	
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		<i>25ml</i>
Hennessy VS Cognac	40%	£5.1
Remy Martin VSOP Cognac	40%	£5.6
Janneau VSOP Armagnac	40%	£6.1
Rum		<i>25ml</i>
Captain Morgan	40%	£4.6
Havana Club Anejo Rum	38%	£4.1
Cachaça	38%	£4.1
Whisky		<i>25ml</i>
Jamesons	<i>Ireland</i> 40%	£4.1
Bulleit Bourbon	<i>Kentucky</i> 40%	£5.1
Auchentoshan 10 year	<i>Lowland</i> 40%	£5.6
Balvenie 12 year	<i>Speyside</i> 40%	£6.1
Caol Isla 12 year	<i>Islay</i> 43%	£6.6
Knockando 12 year	<i>Speyside</i> 43%	£6.6
Dalwhinnie 15 year	<i>Highland</i> 43%	£7.1