



FESTIVE MENU

27th November - 24th December

Our kitchen works with the seasons to create hearty British inspired dishes, celebrating local produce wherever possible.

SMALL BITES

Gilda bakery breadboard, rapeseed oil, sea salt butter Add olives	5
Gordal olives	5
Maple glazed pigs in blankets, BBQ cranberry compote (D,F,G)	7
Whipped cods' roe, charcoaled cornet, trout roe (D,E,F,G)	7
Grilled raclette cheese, ciabatta, grape chutney (D,G,S,V) To Share	15

Some of our dishes contain the following allergens or are suitable for vegetarian/vegan:

(C - CELERY, CR - CRUSTACEAN, D - DAIRY, E - EGGS, F - FISH, G - GLUTEN, M - MUSTARD, MO - MOLLUSCS, N - NUTS, P - PEANUTS, S - SULPHITES, SS - SESAME, SY - SOY, V - VEGETARIAN, VG - VEGAN)

STARTERS

Chef's soup of the day (G,VG) Vegan without butter	9
Chestnut mushroom parfait, warm granary toast, lambs leaf, apple compote (G,SY,VG)	11
Beetroot cured organic salmon, dill mayonnaise, toasted rye bread, Winter leaves (D,E,F,G)	12
Potted duck rillettes, warm crumpet, kumquat marmalade (D,E,G,S)	12
Fresh crab & spring onion fish cake, brown crab ketchup, samphire (CR,D,E,G)	14
Doreen's black pudding scotch egg, Tewkesbury mustard, pickled shallot (D,E,G,M)	14
Local beer battered fish, chunky chips, pea purée, tartare sauce (D,E,F,G,M,S)	20.5
Baked fillet of Cornish hake, squid & chorizo cassoulet, butter beans, seaweed crust (F,D,S)	28
Curried monkfish wellington, coconut & Thai basil sauce, steamed pak choi & ginger (F,E,F,G,SS,SY)	30

FROM THE SEA

FROM THE LAND

Mac n cheese, maple roasted chestnuts, herb & truffle crumb (G,D,E,S)	19
Rump steak burger, potato bread bun, coleslaw, Monterey jack, gherkin ketchup, skin on fries (D,G,M)	20
Vegan burger, tomato & red onion relish, avocado mayonnaise, coleslaw, skin on fries (G,M,S,VG)	20
Salt baked celeriac, lime & garlic glaze, potato rosti, kale & brazil nut salad (N,VG)	21
Chef's pie, creamy mashed potato, braised red cabbage (D,E,G,S)	22
Slow cooked belly of pork, pressed potato & pear terrine, piccolo parsnip, Calvados jus (D,S)	24
Roast breast of Norfolk bronze turkey, walnut, orange & maple stuffing, cranberry compote, seasonal accompaniments (D,E,G,N)	25
Haunch of wild rabbit, tarragon & pancetta cream, Parmesan gnocchi, roasted sprouts (D,G,S)	26

FROM THE GRILL

Lamb chump chop 300g (D)	28
Venison haunch steak 225g (D)	28
35 Day dry aged sirloin steak 250g (D)	34

All served with skin on fries, grilled field mushroom, beef steak tomato & a choice of sauce (Peppercorn (D,S), chimmi churri, garlic butter (D) or reform sauce (port & redcurrant))

SIDES

Skin on fries (VG)	5
Mac n cheese (D,E,G,V)	6
Roasted piccolo parsnips (D)	6
Braised red cabbage (D,N)	6
Maple roasted sprouts with smoked bacon & chesnuts (D,N)	6
Pigs in blankets (G)	6
Bowl of roast potatoes & gravy (G)	6
Chunky chips, truffle & Parmesan (D)	7

DESSERTS

Traditional Christmas pudding, brandy & vanilla custard (D,E,G,N,S)	9
Glazed lemon tart, citrus sorbet, torched meringue (D,E,G,N,S)	10
Malted chocolate & ale cake, toffee ice cream (D,E,G,S,V)	10
Alfonso mango & passion fruit pavlova, toasted coconut cream (SY,VG)	10
Port roasted pears, date sponge, crème fraîche custard, pink praline (DE,G,N,S)	10
Selection of British cheeses, seasonal chutney, bath olivers, fruit loaf & pickles (D,G,S)	14