

Christmas Dining

Available 23rd November – 24th December

Starters

all of the below dishes are served to share

Asian fried chicken soy, chilli, ginger, pickled slaw

Pigs in blankets mulled cider & wholegrain mustard glaze **gf**

Fried halloumi panko crumb, spiced Christmas chutney, smoked red pepper aioli **v**

Charred broccoli tahini & lemon, harissa, cranberry pearls, toasted winter seeds **vg gf**

Sourdough sharing loaf salted butter **v**

Mains

Roast turkey & smoked bacon pie creamy mash, maple roast carrot & parsnip, buttered sprouts & chestnuts, pig in blanket, sage & onion stuffing, red wine gravy

Brie, beetroot & squash tarte tatin creamy mash, maple roast carrot & parsnip, buttered sprouts & chestnuts, red wine gravy **v**

Vegetables are served family style with the above dishes

Pan-fried seabass fillet creamy mash, sautéed leek & spinach, Prosecco & lobster sauce, lemon **gf**

Slow-roasted pork belly dauphinoise potatoes, spiced red cabbage, caramelised apple, red wine gravy **gf**

Desserts

Rich chocolate cheesecake salted caramel, honeycomb crumb **v**

Lemon posset fresh raspberries, white chocolate, butter shortbread **v**

Traditional Christmas pudding brandy sauce **v**

Barber's Vintage Cheddar, West Country Brie oatcakes, spiced Christmas chutney **v gf**

Menu subject to small seasonal changes



Please speak to a team member before you order if you have any allergies or intolerances. **We cannot guarantee that any of our dishes are 100% allergen free.** Please scan here for our full allergen statement and dish information.

v vegetarian **vg** vegan **gf** gluten free