

GF Christmas Dining

Available 23rd November – 24th December

Starters

GF Pigs in blankets mulled cider & wholegrain mustard glaze

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

Mains

GF 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

Desserts

GF Lemon posset fresh raspberries, white chocolate **v**

GF Vegan Baked cheesecake raspberries, raspberry purée **vg**

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

Vegan Christmas Dining

Available 23rd November – 24th December

Starter

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

Main

Vegan Beetroot & squash tarte tatin roasted new potatoes, carrot, parsnip & sprouts, red wine gravy

Dessert

Vegan Baked cheesecake raspberries, raspberry purée **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