



Set Menu

2 Course £19.75

3 Course £24.75

Starters

Roast pumpkin, carrot & chilli soup, toasted pumpkin seeds & sourdough toast

Grilled goats cheese on a crouton, roasted beef tomato & rocket salad, pickled shallots & olive oil chive dressing

Haddock & hot smoked salmon fishcake, watercress, samphire & citrus mayo

Ham hock terrine with piccalilli, dressed leaves & toasted sourdough bread

Main Course

Turkey ballotine wrapped in bacon filled with stuffing, honey glazed carrots & parsnips, roasties & gravy

Roasted squash, wild mushroom, spinach & chestnut Wellington with Apollo ale gravy (VV)

Slow braised lamb shank with whole grain mustard mash, red wine sauce & seasonal greens

Pan fried seabass, saffron creamed leeks, butter crushed new potatoes, cherry tomato compote, samphire & a lobster bisque


Dessert

Vanilla bean crème brulee, red berry compote & shortbread biscuits

Christmas pudding with vanilla custard & brandy butter

West Country cheese board, spiced apple chutney & biscuits

Chocolate & praline fondant, poached pear, red berries & clotted cream



Buffet

5 Items for £13.50

7 Items for £15.50

9 Items for £17.50

[prices are per person]

Pigs in blankets

Chestnut, sprout & leek roll (VV)

Turkey & cranberry stuffed Yorkshire puddings

Haddock & crayfish croquette with tartare Sauce

Cauliflower & parsnip fritters with curry mayo (VV)

Whipped goats cheese & chive stuffed piquillo peppers (V)

Orange and spiced chicken wings

BBQ pulled pork bao buns

Salt & pepper squid with spring onion & pickled ginger

Vegan chicken nuggets with BBQ sauce (VV)

Bloody Mary prawn cocktail in baby gem leaves

Desserts

Pecan pie

Lemon tart

Chocolate brownie

Chia rice pudding

Terms & Conditions

Pre-orders and full payment is required a minimum of 7 days in advance of your booking.

Amendments can be made up to 72 hours before your booking. Table sizes vary.

We will do our utmost to arrange our tables as close together as possible. Please advise us of any serious allergies when ordering your food.

Full allergen information is available on request.

Please be aware that while our dishes have been made using gluten free and low gluten ingredients, our kitchen is not gluten free.

No service charge is added but any tips are gratefully received and all go to the staff.