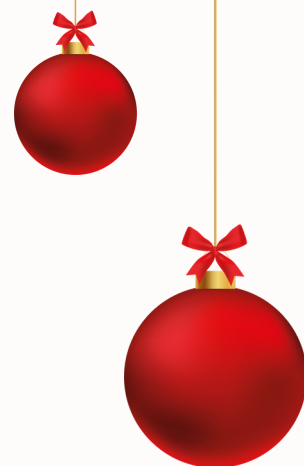


Festive A La Carte Menu



To start

Leek & potato soup, crispy leeks, sourdough (v+)	8.50
Pork bon bons, apple purée, pickled veg	11
Ham hock & leek terrine, piccalilli, toasted sourdough	10
Halloumi, walnut & pomegranate salad, fennel, toasted cumin seeds (v)	9
Smoked mackerel pâté, pickled cucumber, capers, toasted bread	10

The main event

Maple glazed venison, dauphinoise potatoes, seasonal greens, jus	30
Pan seared fillet of stone bass, buttermilk curry	28
Parsnip & thyme gnocchi, sage & garlic mushrooms, chicory (v+)	22
Butternut squash & spinach tart, honey, apple & walnut salad, kale pesto, (v)	20
Turkey burger, streaky bacon, Monterey jack cheese, cajun spiced mayo, fries, sprout slaw	21
Lime battered cod, Koffman chips, mushy peas, curried tartar	20

To finish

Xmas pudding, brandy sauce	10
Sticky toffee pudding, salted toffee sauce, vanilla ice cream	9
Chocolate pudding, cookie crumb, vanilla ice cream	10
Cheese board, Wookey Hole Cheddar, Bath blue, Bath soft cheese, apple & vanilla chutney, crackers	14

(v) denotes vegetarian, (v+) denotes can be made vegan

If you have an allergy or dietary requirements please see a member of the team.

Please note there is a discretionary service charge of 12.5%