

Sunday 2nd December

Nibbles..... Nuts & olives - 4.50 / Bread selection - 2.50

Starters

Classic Caesar salad with smoked chicken breast and avocado pear	7.00
Home-made fish cake with a butternut squash puree and salmon caviar	7.50
Venison and beetroot chutney sausage roll with wild mushrooms and watercress	7.50
Creamy spiced parsnip soup, ras el hanout oil, micro coriander & crispy parsnip (V)	7.00
Williams Pear, Yarlington Blue cheese, candied pecans & chicory salad (V)	6.50

Main Courses.....

Slow-roasted Somerset pork belly, mustard mash, apple sauce & a cider cream *	14.50
Classic Moroccan seven vegetable tagine, cous cous, onion jam & green harissa (V) *	14.50
Pink-roasted sirloin of Roundhill Farm beef, roast potatoes, Yorkshire pudding & pan gravy *	16.00
Sea bass, puy lentils, iberico pork sobrasada, artichoke puree, & crispy leeks	18.00
Roast chicken with blue vinny dauphinoise potatoes & mushroom sauce	16.00

All served with a selection of vegetables

* Denotes children's versions are available at half price but only available for children of 13 years & younger

Puddings.....

Classic treacle tart with candied oranges & custard	7.00
Chocolate and orange crème brulee with orange madeleines	6.50
Sticky toffee pudding with a toffee ginger sauce and vanilla ice cream	7.00
Lemon posset, autumn raspberries, crushed honeycomb & lavender shortbread	6.50
Selection of cheeses, tomato chutney, grapes & biscuits	three – 8.50, all five – 11.50
A selection of homemade ice creams & sorbets	one - 2.25, three - 5.75