



## December festive menu - Celebrate with a festive feast

### Starters

Bowl of marinated olives	£3.75
Freshly baked bloomer bread with balsamic vinegar and olive oil	£4.50
Chefs homemade soup with bloomer bread	£5.70
Chicken liver and brandy parfait with toasted bruschetta, rocket and redcurrant dressing	£6.25
Breaded whitebait with side salad and tartare sauce	£5.95
Warm crab, pine nut and spring onion tart	£6.85
Duck and pistachio terrine with cranberry sauce	£6.75
Roasted mediterranean vegetable bruschetta with parmesan shavings and balsamic dressing	£5.95

### Pub Classics

Homemade beef burger with mature cheddar, smoked bacon, mayo, little gem, tomato, red onion and pickled gherkin on a toasted brioche bun served with chunky chips	£12.75
Homemade beef and ale pie with mashed potatoes and vegetable medley (Add stilton +£1)	£12.75
10 oz Aberdeen Angus Rump steak, chunky chips, grilled tomato, mushrooms and onion rings	£15.95
Beer battered haddock with chunky chips and minted crushed peas	£12.50
Home cured honey roast ham, free range eggs, chips and salad	£11.95
Wholetail scampi, chunky chips and a salad garnish	£11.95
Homemade sweet potato, ricotta and spinach lasagne with pine nuts, salad and garlic bread	£11.95

### Festive Specials

Turkey ballotine with sausage and sage stuffing, fondant potato, roasted parsnips and baby carrots, pan fried brussel sprouts with pancetta and gravy	£13.50
Slow braised shin of beef, baby onions, garlic and parsley mashed potato, green beans and red onion jus	£13.95
Herb crusted fillet of cod baked with chorizo, cherry tomatoes, crushed baby potatoes and green salad	£13.95
Somerset brie and wild cranberry tart with asparagus and pine nut salad with rosemary sautéed potatoes	£13.50

### Homemade Desserts

Warm chocolate brownie with chocolate sauce, vanilla pod ice-cream and strawberry compote	£6.25
Cheesecake of the moment with fresh pouring cream	£6.45
Caramelised baked lemon tart with fresh pouring cream	£6.45
Sticky toffee pudding with creme anglaise	£6.25
Christmas pudding with a brandy sauce	£6.25
Peanut posset with chocolate shortbread and caramel ice-cream	£6.25
Cheeseboard with local cheeses, biscuits, red onion marmalade, piccalilli and grapes	£8.95
Assorted trio of dairy ice-creams with rossini curl wafer in a brandy basket	£4.95

(10% discount on food for parties of 6 or more eating a minimum of 2 courses with a with a pre-order)