

Maple roasted parsnip soup, toasted chestnuts (vg)

Cold-pressed smoked ham hock terrine, celeriac remoulade

Ale cured trout, grapefruit & gremolata

Heritage beetroot & goats cheese tart, balsamic glaze (v)

## Mains

Roast turkey breast, confit leg, pigs in blankets, red wine gravy

12 hour slow braised pork belly, crackling, apple sauce, cider jus

Winter spiced squash, puy lentil & spinach pithivier, jus (vg)

all served with roast potatoes, maple roast parsnips & carrots, brussels sprouts, cavalo nero

Herb crusted roast hake, chilli, tomato & mixed bean stew, salsa verde

## Pudding

Christmas pudding, brandy sauce (vg)

Lemon posset, lavender shortbread

West Country cheese board, crackers, chutney, membrillo

Chocolate orange mousse, crème Chantilly

Lunch

2-courses: £20

3-courses: £26

Dinner

2-courses: £24

3-courses: £31