



Festive Menu



2 courses - £23.95 / 3 courses - £29.95

Starter

Chicken liver parfait

Spiced plum chutney, pickled shallots, grilled sourdough

Severn & Wye smoked salmon

Horseradish and dill crème fraîche, pickled fennel

Wild mushroom soup

Miso-roasted chestnuts, tarragon (pb)



Main

Kelly Bronze turkey breast, sage and onion stuffing

*Pigs in blankets, roast potatoes, root vegetables, winter greens,
turkey gravy, mulled wine cranberry sauce*

Slow-braised beef

Parsnip mash, glazed carrot, red wine, parsley and shallot sauce

Aubergine, chickpea and tomato curry

Coconut yoghurt, cauliflower pakora, coriander chutney, garlic naan (pb)

Jersey mussels

Coconut, chilli and lemongrass sauce, grilled sourdough

Puddings

Dark chocolate and espresso brownie

Chocolate sauce, cherry sorbet (v)

Winter fruit and almond crumble

Apples, plums and blackberries, vanilla custard (v) (pbo)

Spiced sticky date pudding

Jersey vanilla ice cream, rum butterscotch (v)

Allergen Info -

(v) Veggie friendly, (pb) Plant-based, (pbo) Plant-based option available on request. Ask a team member for gluten friendly options. Please inform a member of our team of any allergies before placing your order. We cannot guarantee the absence of all allergens in our dishes.



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