

Festive dinner

3rd – 30th December
Dinner is served from 6.30 – 9.30pm daily

Selection of homemade breads and oil

Starters

Seasonal soup, sourdough £7

Smoked salmon parfait, salmon croquette, pickled cucumber, horseradish £9.50

Roasted breast of pigeon, textures of beetroot, hazelnut emulsion £8.75

Roasted cauliflower, kale pesto, pickled mushrooms, pine oil £8

Seared scallops, parsnip purée, spiced parsnip chutney, sweet chestnuts £12.50

Mains

Poached and roasted corn-fed chicken ballotine, stuffing, fondant potato, artichoke,
No.15 pig in blanket, red wine sauce £18.50

Pan-roasted pavé of wild cod, Romesco sauce, charred broccoli, violet potatoes £17

Roast sirloin of beef, bone marrow crumb, young carrots, ravioli of braised blade,
red wine sauce £23.50

Cutlet of lamb and braised neck, pressed potatoes, charred sweetheart cabbage, green sauce £21

Winter herb and potato gnocchi, roasted squash and purée, toasted pine nuts,
sage brown butter £15.50

Grilled rib-eye steak, homemade chips, rocket and parmesan salad,
With Béarnaise or blue cheese sauce £28

Sides

Buttered mashed potatoes £4 / Mixed leaf salad £3.95 /

Brussel sprouts with chestnuts and bacon £4.50 / Hand cut chips £4

Desserts

White chocolate delice, flavours of clementine £8.50

Bath Ale sticky toffee pudding, malted ice-cream, walnuts £8

Whole baked apple, stuffed with a nut crumb, thyme ice-cream £7.50

West Country cheese selection, chutney, grapes, oat cakes £10.50

If you have any food allergies or sensitivities, the team will be happy to provide you with our allergen menu. Please note, the kitchen is open plan and we therefore cannot guarantee that a dish is free from all traces of all allergens

