



if you have any allergies/dietary requirements, please let us know, so we can adapt our dishes for you!

STARTERS

white onion & thyme velouté, shallot onion rings (V) (Vg)

ALLERGENS : MILK / SULPHITES

confit duck leg, cranberry pistachio, spiced beetroot puree,

ALLERGENS : NUTS / SULPHITES

cold smoked salmon fillet compressed cucumber, tzatziki dressing

ALLERGENS : FISH / MILK

wild mushroom croquettes jerusalem artichoke salad, rosemary dressing (Vg)

ALLERGENS : MUSTARD

MAINS

ballotine of turkey

smoked streaky bacon & herb stuffing, piggy's, roasted parsnip duck fat & thyme potatoes
& the best sprouts in the world

ALLERGENS : SULPHITES / MILK

butternut squash sweet potato wellington (V) (Vg)

dauphinoise potato, roasted vegetables, white wine sauce

ALLERGENS : MILK / SULPHITES

pan fried halibut

roasted salsify, saag aloo, cumin sauce

ALLERGENS : FISH / MILK

hanger steak

chestnut mushroom, cabbage & truffle ragout, garlic roasted new potatoes

ALLERGENS : MILK / SULPHITES

DESSERTS

christmas pudding dark chocolate fondant (V) (Vg)

orange and brandy ice cream

ALLERGENS : EGGS / MILK / SULPHITES

passion fruit posset

oat and honey crumble, passion fruit curd

ALLERGENS : MILK

selection of fine somerset cheese

artisan biscuit, spiced homemade tomato chutney

ALLERGENS : MILK / GLUTEN / SULPHITES / MUSTARD

sheppey tiramisu

ALLERGENS : GLUTEN / MILK / SULPHITES

dark chocolate pave, nougatine, macerated fruit, raspberry sorbet (Vg)

ALLERGENS : NUTS