

FESTIVE LUNCH MENU

£37.50 PER PERSON

Available 12noon - 4pm

A glass of **Prosecco Primo Brut NV**

STARTERS

Fried chilli squid

Thai herbs, noodle salad

Soup au pistou

Vegetables, basil, croutons, pecorino (v)

Smoked salmon

Sourdough toast, Jersey butter, lemon

Chicken skewers

Tikka spices, mint yoghurt

MAINS

Served with roast potatoes & vegetables for the table to share (v)

Oven roast turkey

Chestnut stuffing, pigs in blankets, cranberry sauce

Teriyaki salmon

Loch Duart salmon, sticky rice, pickled onions, lime

Slow roast crispy duck

Pak choi, broccoli, honey, sesame

Thai green curry

Marinated tofu (Ve) or chicken, pak choi, broccoli, sticky rice, crispy ginger, chilli, peanuts

Argentina | Las Pampas

Free range Black Angus & Hereford, peppercorn sauce

Sirloin steak (225g) *(A £1 supplement charge will apply)*

Ribeye steak (225g) *(A £2 supplement charge will apply)*

DESSERTS

Christmas pudding

Rum & raisin butter, brandy sauce (v)

Warm chocolate fondant

Vanilla ice cream (v)

Baked New York cheesecake

Macerated strawberries, basil (v)

Cherry Bakewell tart

Clotted cream (v)

Please always inform your server of any allergies before placing your order as not all ingredients can be listed and we cannot guarantee the total absence of allergens in our dishes. Detailed allergen information is available on request.

A discretionary service charge will be added to your bill.

FESTIVE MENU

£29.50 PER PERSON

Available Monday to Wednesday

STARTERS

Chicken skewers

Tikka spices, mint yoghurt

Fried chilli squid

Thai herbs, noodle salad

Baked Somerset goats cheese

*Sourdough toast, roast heritage beetroot, chicory, watercress,
toasted hazelnuts (v)*

Smoked salmon

Sourdough toast, Jersey butter, lemon

MAINS

Served with roast potatoes & vegetables for the table to share (v)

Slow roast crispy duck

Pak choi, broccoli, honey, sesame

Sea bass

Simply grilled, lemon

Mayfield Swiss cheese & spinach tart

Watercress, poached free range egg, truffle butter (v)

Oven roast turkey

Chestnut stuffing, pigs in blankets, cranberry sauce

DESSERTS

Christmas pudding

Rum & raisin butter, brandy sauce (v)

Cherry Bakewell tart

Clotted cream (v)

Sticky toffee pudding

Vanilla ice cream (v)

Homemade ice cream

Selection of flavours available (v)

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FESTIVE MENU

£50 PER PERSON

A glass of **Champagne Eugène III Brut NV**

STARTERS

- Baby back ribs | *Soy, mirin, lime*
- Baked Somerset goats cheese | *Sourdough toast, roast heritage beetroot, chicory, watercress, toasted hazelnuts (v)*
- Tamarind glazed heritage beetroot | *Baby spinach, salted pistachios, soya labneh (Ve)*
- Prawn cocktail | *Wild Mediterranean & Atlantic prawns, avocado, Marie Rose, lemon*
- Tempura king prawns | *Chilli jam, lime*
- Chicken skewers | *Tikka spices, mint yoghurt*

MAINS

Served with roast potatoes & vegetables for the table to share (v)

- Oven roast turkey | *Chestnut stuffing, pigs in blankets, cranberry sauce*
- Mayfield Swiss cheese & spinach tart | *Watercress, poached free range egg, truffle butter (v)*
- Crispy duck | *Red wine, apple, honey, sage*
- Argentina | Las Pampas | Ribeye steak (225g)
Free range Black Angus & Hereford, peppercorn sauce
- British Isles | Aberdeen Angus & Hereford | Fillet steak (225g)
Native grass fed, peppercorn sauce
(A £5 supplement charge will apply)
- Sea bass | *Tikka spices or simply grilled*

DESSERTS

- Chocolate fondant | *Vanilla ice cream (v)*
- Baked New York cheesecake | *Macerated strawberries, basil (v)*
- Mascarpone crème brûlée | *Raspberry sorbet (v)*
- Christmas pudding | *Rum & raisin butter, brandy sauce (v)*
- Sticky toffee pudding | *Vanilla ice cream (v)*
- Quicke's Vintage Cheddar | Colston Bassett Stilton (v)
Water biscuits, pear & apple chutney, red grapes, walnuts

COFFEE & CHOCOLATE

Coffee with chocolate & hazelnut truffles (v)

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FESTIVE SPECIALS

Smoked haddock risotto 14.75

Leeks & poached free range egg

Oven roast turkey 18.25

*Chestnut stuffing, pigs in blankets, cranberry sauce,
served with roast potatoes & vegetables*

Crispy duck 18.75

Red wine, apple, honey, sage

Roast salmon 20.25

Creamed potatoes, kale, parsley sauce

Wild Scottish venison 29.75

*Pickled red cabbage, butternut squash purée,
Madeira sauce, walnuts*

MARKET FRESH FISH OF THE DAY

*We go to great lengths to bring you truly amazing fish,
responsibly caught from sustainable sources, including some
of the finest day boat fish from around the British Isles.*

*We've developed strong partnerships with small independent
family run suppliers like Chapmans of Rye on the south coast of
England to ensure we get the best fish direct from their boats.*

Black cod 29.25

Miso, pickled onions

Sole meuniere 27.50/37.50

*Lemon/Dover sole, butter,
lemon, parsley*

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Estate Dec

FESTIVE MENU

ADDITIONAL SIDES

Pigs in blankets 5.00

Truffle cauliflower cheese 5.00

Yorkshire pudding (v) 1.75

Lobster mac & cheese 12.00

Chargrilled broccoli, chilli, garlic (Ve) 5.00

Pak choi, ginger, spring onion (Ve) 4.75

Beer battered onion rings 4.25

Creamy spinach, pecorino cheese (v) 5.00

House cut chips 4.25

Creamed potatoes (v) 4.75

Crushed new potatoes (v) 4.75

House salad (Ve) 4.75

SAUCES & TOPPERS

Peppercorn 1.95

Béarnaise (v) 1.95

Dijon cream (v) 1.95

Hollandaise (v) 1.95

Truffle butter (v) 1.95

Half lobster 24.25

Malbec onions (v) 4.50

Fried free range duck egg (v) 2.25

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Estate Dec