



New Year's Day Lunch

Starters

Duck liver & brandy parfait

Caramelised onion chutney, pickles, toasted brioche

Yarlington Blue cheese

Fig & chicory salad, pecan crumble, honey dressing

Roasted butternut squash soup

Ras el hanout granola, curry oil, campaillou bread

Beetroot & Kaleidoscope gin cured salmon

Cucumber, radish & fennel, buttermilk dressing

Quinoa & quail scotch egg

Truffle & mushroom ketchup

Desserts

Christmas rocky road

Griottine cherries, pistachio ice cream

Homemade Bishopstrow Christmas pudding

Brandy sauce, rum & raisin ice cream

Mulled wine & poached pear trifle

A tasting of 3 local cheeses

Soft Bath, Dorset Blue Vinny, cave aged Wookey Hole, accompanied by ale chutney & artisan biscuits

Orchard apple & gooseberry crumble

Custard or vanilla ice cream

Mains

Roast sirloin of Somerset beef

Roast potatoes, seasonal veg, Yorkshire pudding, red wine jus

Roast loin of Wiltshire pork

Roast potatoes, seasonal veg, apple sauce

Cornish Hake & tiger prawn thermidor

Buttered baby potatoes, braised leeks

Beetroot, heirloom carrot & goat's cheese strudel

Hazelnut & rocket pesto, garden kale

Pulled Wiltshire pork burger

Toasted pretzel bun, chestnut stuffing, cranberry relish, fries



Two-courses - 30

Three-courses - 35

Available from 12:30pm - 3pm

Please note: nuts are often used in our kitchens and allergen information can be provided upon request

If you have an allergy or dietary requirements please see a member of the team Please note there is a discretionary service charge of 12.5%