

Spiced parsnip & pear soup
with tarragon & toasted sourdough (v)

Ham hock, Ivy House piccalilli, toasted sourdough
& watercress salad

Severn & Wye smoked salmon,
capers, pickled cucumber, shallots & lemon dressing

Winter salad with orange, walnuts, beetroot,
chestnuts, pomegranate & spiced sherry vinaigrette

Roast turkey parcel
wrapped in bacon, filled with stuffing, roast potatoes &
chestnuts, braised red cabbage & roasted root vegetables

Roasted cod
with new potatoes, spinach & shrimp butter

Moroccan nut roast
with brown rice, sultanas, apricots & cranberries,
butternut squash, almonds & lentil red wine gravy (vg)

Venison bourguignon
with smoked bacon, mushrooms, baby onions,
parsnip mash & parsley

Christmas pudding
with brandy butter or clotted cream (v)

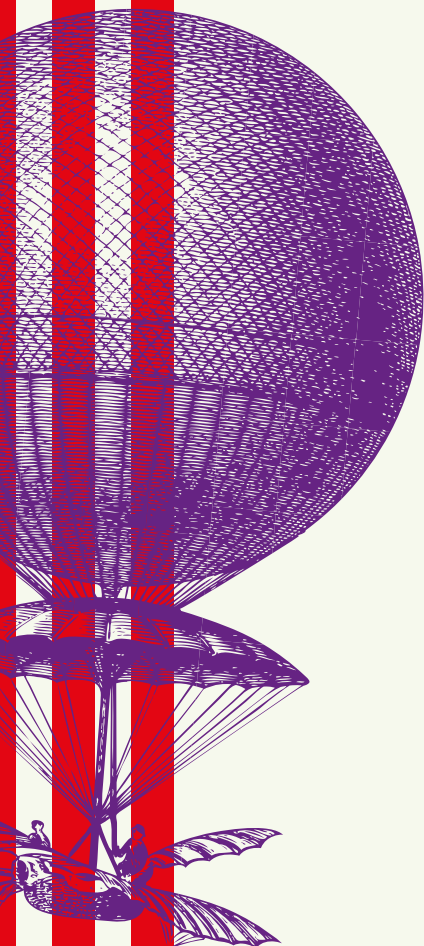
Dark chocolate & morello cherry tart
with clotted cream (v)

West country cheese board
Costal cheddar, Dorset Blue Vinny, Dorset red smoked,
biscuits, grapes, onion relish & quince jelly (v)

Lemon Posset
orange shortbread & candied zest (v)



3 COURSES £25.50
2 COURSES £20.50*
1 COURSE £14.50



* 2 COURSE OPTION APPLIES TO MAINS & PUDDINGS ONLY

ALL MENU ITEMS ARE SUBJECT TO CHANGE ACCORDING TO SEASONALITY & AVAILABILITY
Please inform a member of staff before placing your order of any allergies as not all ingredients can be listed