

# CHRISTMAS AT THE INN LUNCH



---

## NIBBLES

---

Mixed marinated olives 4.50

Selection of breads, balsamic & olive oil 5.50

French Rosemary Almonds 3.50

---

## SMALL PLATES

Spiced tomato & red lentil soup with herb oil & crusty bread 6.95

Smoked salmon mousse, dill & lemon jelly, sunflower melba toast 8.95

Cured venison loin carpaccio, whipped Stilton, caramelised walnuts, chicory, balsamic & blackberry dressing 8.95

---

Roasted heritage roots, goats curd, toasted cous cous, pomegranate & orange, toasted hazelnuts 7.95

Fresh mussels, garlic, parsley & Somerset cider cream, crusty bread 10.50 or 17.50 as main with triple cooked chips

---

## MAINS

Roasted turkey escalope stuffed with sage & cranberry, pigs in blankets, fondant potato & roasted roots 18.95

Confit duck leg, garlic potatoes, creamed cabbage & bacon, crisp greens. blackberry gel, red wine & thyme sauce 18.50

Pan fried fillet of pink bream, saffron potatoes, braised leeks, samphire, tomato, caviar & chive cream 18.95

Beetroot & pearl barley risotto, sweet pickled carrots, chicory, kale & truffle oil 15.95

Feta, spinach, butternut squash, pepper & chestnut strudel, glazed roots, apple, red onion & cranberry compote, pumpkin seed pesto 16.50

---

## PUB CLASSICS

10oz Rump steak 23.95 - Triple cooked chips, grilled tomato & dressed leaves - Add a sauce - peppercorn / Devon blue cheese 2.50

Venison & pheasant, chestnut mushroom & red currant pie, creamed potato, roasted roots & rich gravy 15.95

Treacle Cured ham, triple cooked chips & free range eggs 13.95

Battered fish, triple cooked chips, crushed peas & tartare sauce 15.95

Mac 'n' cheese ~ Wild mushroom, blue cheese, pickled vegetables, parmesan & herb crust 15.95

---

## SIDES

Triple Cooked Chips  
5.00

Mushrooms  
4.50

House Salad  
4.50

Honey & Thyme  
Roasted Roots 5.00

---

## OPEN SANDWICHES

*All served with triple cooked chips £10.50*

BLT, red onion & tomato relish, baby gem & grain mustard dressing

Chicken goujon, baby gem lettuce & bbq sauce

Goats curd, beetroot & rocket, pumpkin seed pesto & balsamic glaze

---

## DESSERTS *all 8.50*

Christmas pudding & brandy cream

Chocolate & cherry pot, triple chocolate brownie brandied cherry compote, chocolate mousse & Chantilly cream

Apple tartlette, cinnamon spiced apples & crème patissiere with blackberry ice cream

Ginger & date pudding with ginger beer & toffee sauce, vanilla ice cream

White chocolate brulee, cranberry sorbet, cranberry & orange shortbread

Affogato – Styles Farm vanilla ice cream with a shot of Portioli espresso & Amoretti biscuit. Add a shot of Limoncello (£3 supplement)

---

## ICE CREAM & SORBET WITH FINE BISCUIT

Styles Ice Cream: Vanilla, strawberry, chocolate, honeycomb, salted caramel

Sorbet: Lemon, raspberry, mango & passion fruit

*3 scoops 8.25, 2 scoops 5.95, 1 scoop 2.95*

## SELECTION OF WEST COUNTRY CHEESES 9.50

Cave Aged Truckle Cheddar, Bath Blue & Summer Solstice, spiced apple & tomato chutney, grapes & Peters Yard sourdough crispbread

---

# CHRISTMAS AT THE INN DINNER



---

## NIBBLES

---

Mixed marinated olives 4.50

Selection of breads, balsamic & olive oil 5.50

French Rosemary Almonds 3.50

---

## SMALL PLATES

Spiced tomato & red lentil soup with herb oil & crusty bread 6.95

Smoked salmon mousse, dill & lemon jelly, sunflower melba toast 8.95

Cured venison loin carpaccio, whipped Stilton, caramelised walnuts, chicory, balsamic & blackberry dressing 8.95

Roasted heritage roots, goats curd, toasted cous cous, pomegranate & orange, toasted hazelnuts 7.95

Fresh mussels, garlic, parsley & Somerset cider cream, crusty bread 10.50 or 17.50 as main with triple cooked chips

---

## MAINS

Roasted turkey escalope stuffed with sage & cranberry, pigs in blankets, fondant potato & roasted roots 18.95

Confit duck leg, garlic potatoes, creamed cabbage & bacon, crisp greens. blackberry gel, red wine & thyme sauce 18.50

Pan fried fillet of pink bream, saffron potatoes, braised leeks, samphire, tomato, caviar & chive cream 18.95

Beetroot & pearl barley risotto, sweet pickled carrots, chicory, kale & truffle oil 15.95

Feta, spinach, butternut squash, pepper & chestnut strudel, glazed roots, apple, red onion & cranberry compote, pumpkin seed pesto 16.50

## PUB CLASSICS

10oz Rump steak 23.95 - Triple cooked chips, grilled tomato & dressed leaves - Add a sauce - peppercorn / Devon blue cheese 2.50

Venison & pheasant, chestnut mushroom & red currant pie, creamed potato, roasted roots & rich gravy 15.95

Battered fish, triple cooked chips, crushed peas & tartare sauce 15.95

Mac 'n' cheese ~ Wild mushroom, blue cheese, pickled vegetables, parmesan & herb crust 15.95

---

## SIDES

---

Triple Cooked Chips  
5.00

Mushrooms  
4.50

House Salad  
4.50

Honey & Thyme  
Roasted Roots 5.00

---

## DESSERTS *all 8.50*

Christmas pudding & brandy cream

Chocolate & cherry pot, triple chocolate brownie brandied cherry compote, chocolate mousse & Chantilly cream

Apple tartlette, cinnamon spiced apples & crème patissiere with blackberry ice cream

Ginger & date pudding with ginger beer & toffee sauce, vanilla ice cream

White chocolate brulee, cranberry sorbet, cranberry & orange shortbread

Affogato – Styles Farm vanilla ice cream with a shot of Portioli espresso & Amoretti biscuit. Add a shot of Limoncello (£3 supplement)

## ICE CREAM & SORBET WITH FINE BISCUIT

Styles Ice Cream: Vanilla, strawberry, chocolate, honeycomb, salted caramel

Sorbet: Lemon, raspberry, mango & passion fruit

*3 scoops 8.25, 2 scoops 5.95, 1 scoop 2.95*

## SELECTION OF WEST COUNTRY CHEESES 9.50

Cave Aged Truckle Cheddar, Bath Blue & Summer Solstice, spiced apple & tomato chutney, grapes & Peters Yard sourdough crispbread

---