



CHRISTMAS AT THE INN

TO START

Mixed marinated olives 3.50

Bread board, balsamic & olive oil 3.50

Tomato & vegetable, minestrone soup, orzo, herbs, vegetable crisps & basil oil 5.95

Slow roasted pork & partridge rillettes, celeriac & mustard remoulade, apple & sunflower melba 6.95

Torched mackerel, potato & chorizo salad, cherry tomatoes & red pepper dressing 8.50

Pan seared scallops, samphire, leek & saffron stew 11.95

Fowey mussels, garlic & parsley cream, crusty bread 8.50 / 16 (as main triple cooked chips)

Cured loin of venison, crisp red cabbage, beets, toasted almonds, blackberry sorbet & carrot gel 8.50

Bath blue cheese salad, golden beets, radicchio, endive & spiced pumpkin pesto 7.95

MAIN

Roast turkey escalope, sage & cranberry stuffing, chipolata, fondant potato & roots 15.50

Rump steak marinated in garlic & thyme, triple cooked chips, herb roasted plum tomato 21.95
Add a sauce- peppercorn / Devon blue cheese 2.50

Braised duck leg, glazed carrots, pancetta, cannellini beans, lemongrass & shallot rings 16.50

Beef & Otter Ale pie, mash & buttered greens 14.95

Pheasant breast wrapped in Parma ham, black pudding bon bons, anya potatoes, creamed spinach & apple sauce 14.95

Five Dials steak & red onion burger, streaky bacon, mature cheddar & triple cooked chips 14.95

Battered cod, triple cooked chips, crushed peas & tartare sauce 13.95

Fillet of sea bream, bok choy, pepper, courgette & spiced coconut broth 16.50

Line caught rainbow trout kedgerree, spinach, poached egg, rocket & parmesan salad 13.95

Honey charred butternut squash, tender stem broccoli, broad beans, chicory, sweet potato, lemon & herb emulsification 13.95

Spiced cauliflower, ginger, chilli, cherry tomatoes, spinach, pickled radish & yogurt dressing 13.95

Linguine, roasted red onion, pepper, tomato, black olive, pesto & wild rocket 13.50

SIDES

Triple cooked chips 3

Mixed veg / Dressed leaves / Mushrooms 2.5

KIDS all 5.25

Fish, triple cooked chips & crushed peas

Treacle cured ham, free range egg & triple cooked chips

Pasta, tomato & parmesan

DESSERT all 7.25

Christmas pudding, brandy cream, rum & raisin ice cream

Irish cream panna cotta, roasted plums & caramelised brioche

Mulled spice fruit jelly, bitter orange sorbet & ginger snap

Chocolate mousse trio, ruby crumb & black cherry compote

Iced blackberry parfait, apple Turkish delight & apple crisp

Styles Farm ice cream & fine biscuit: Vanilla, strawberry, chocolate, honeycomb, salted caramel

Sorbets & fine biscuit: Lemon, raspberry, strawberry, mango & passion fruit

3 scoops 6.95, 2 scoops 4.50, 1 scoop 2.50

SELECTION OF 3 WEST COUNTRY CHEESES 9.5

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

Why not try Julian Temperleys 'Somerset Pomona', a blend of juice & cider brandy producing a full-bodied digestif as an alternative to Port (50ml) 3.5

*Many of our dishes can be adapted for GF
Please let us know if you have any dietary requirements or allergies prior to ordering.*