

the restaurant
bar + grill

FESTIVE MENUS

GET CHRISTMAS ALL WRAPPED UP

FESTIVE LUNCH MENU

3 COURSES - 25.00

Available until 11th December, 12noon - 4pm

Parsnip, apple & chestnut soup

Freshly baked bread (v)(n)

Heritage beetroot & buffalo ricotta

Apple, basil pesto, smoked seeds (n)

Chicken liver pâté

Rye toast, pickled cucumber

Fried chilli squid

Thai herbs, noodle salad

Seabass

Simply grilled, lemon

Oven roast turkey

Chestnut stuffing, pigs in blankets, cranberry sauce (n)

Mushroom risotto

Cheese wafer, truffle oil (v)

Crispy duck

Honey roast apples

GARLIC & ROSEMARY ROAST POTATOES
& VEGETABLES FOR THE TABLE TO SHARE (v)

Chocolate delice

Honeycomb, lime sorbet (v)

Christmas pudding

Rum & raisin butter, brandy sauce (v)

Baked New York cheesecake

Amarena cherries (v)

Homemade ice cream

Selection of flavours available (v)(n)

WINE

PRE-ORDER FROM OUR SELECTION OF WINES.

VISIT: INDIVIDUALRESTAURANTS.COM
FOR MORE DETAILS

FESTIVE PARTY MENU

3 COURSES - 34.50

Parsnip, apple & chestnut soup

Freshly baked bread (v)(n)

Somerset goats cheese

Beetroot, watercress, hazelnuts (v)(n)

Chicken liver pâté

Rye toast, pickled cucumber

Smoked salmon

Severn & Wye 12 hour smoke, lemon, sour dough toast

Seabass

Simply grilled, lemon

Oven roast turkey

Chestnut stuffing, pigs in blankets, cranberry sauce (n)

Aberdeen Angus steak

Aged 28 days, peppercorn sauce

Sirloin steak (225g) (£1.50 supplement)

Fillet steak (225g) (£6.50 supplement)

Butternut squash & goats cheese tart

Lemon & thyme butter sauce (v)

GARLIC & ROSEMARY ROAST POTATOES
& VEGETABLES FOR THE TABLE TO SHARE (v)

Warm chocolate fondant

Pistachio ice cream (v)(n)

Christmas pudding

Rum & raisin butter, brandy sauce (v)

Apple & almond tart

Vanilla ice cream (v)(n)

Cheese board

Colston Bassett Stilton (v) | Tunworth | Smoked Lancashire (v)

Water biscuits, quince jelly, red grapes, walnuts (n)

All our food is prepared in a kitchen where nuts, gluten & other allergens are present. Our menu descriptions do not include all ingredients. If you have a food allergy please let us know before ordering. Full allergen information is available. Please advise your server if you have any allergies or require information on ingredients in our dishes. Some dishes may contain unpasteurised cheese. All prices are inclusive of VAT. There is a discretionary 10% service charge.

FESTIVE À LA CARTE

Parsnip, apple & chestnut soup 6.00
Freshly baked bread (v)(n)

Heritage beetroot & buffalo ricotta 8.50
Apple, basil pesto, smoked seeds (n)

Tempura king prawns 10.00
Chilli jam, lime

Chicken skewers 8.50
Tikka spices, mint yoghurt

Baby back ribs 12.75
Soy, mirin, lime

Seabass 19.75
Simply grilled, lemon

Tuna au Poivre 20.75
House cut chips, Béarnaise sauce

Oven roast turkey 17.50
*Chestnut stuffing, pigs in blankets, potatoes,
seasonal vegetables, cranberry sauce (n)*

Crispy duck 16.50
Honey roast apples

Aberdeen Angus sirloin steak (225g) 21.75
Aged 28 days

Aberdeen Angus fillet steak (225g) 26.75
Aged 28 days

Butternut squash & goats cheese tart 13.25
Lemon & thyme butter sauce (v)

- A SELECTION OF SIDES AVAILABLE -

Warm chocolate fondant 7.25
Pistachio ice cream (v)(n)

Baked New York cheesecake 7.25
Amarena cherries (v)

Christmas pudding 7.25
Rum & raisin butter, brandy sauce (v)

Apple & almond tart 7.25
Vanilla ice cream (v)(n)

Cheese board 9.50
*Colston Bassett Stilton (v) | Tunworth | Smoked Lancashire (v)
Water biscuits, quince jelly, red grapes, walnuts (n)*
