

CHRISTMAS MENU

3 Courses from £33 per person

Starters

Sweet potato, lentil & rosemary soup, croutons (vg)

Chicken liver pâté, windfall chutney, toasted sourdough

Cumin spiced cauliflower, Delica pumpkin, golden sultanas,
pomegranate & chia seeds, tahini (vg)

Prawn cocktail, Bloody Mary sauce

Cured Scottish salmon, avocado & wasabi purée, pickled cucumber

Mains

Roast turkey, sage & onion stuffing, pigs in blankets, roast potatoes,
sprouts & chestnuts, roasted roots, cranberry sauce, gravy

Chickpea & quinoa nut roast, roast potatoes, sprouts & roots, vegan gravy (vg)

Punch Tavern fish pie, potato & cheese crust, winter greens

Slow-braised Devon lamb shoulder, champ, honey-glazed carrot, spinach

Aged rib-eye steak, triple cooked chips, green peppercorn sauce (£4 supp)

Desserts

Apple & Christmas pudding strudel, custard (v)

Dark chocolate & peanut butter brownie, stracciatella ice cream (vg)

Selection of sorbets (vg)

Sticky toffee pudding, butterscotch sauce, vanilla ice cream

Colston Bassett Stilton, Montgomery Cheddar, quince jelly, crackers

Available from 23rd November. Pre-order required. Full allergen menu available.

An optional 12.5% Service charge will be added to your bill, all of which is distributed between our team