

CHRISTMAS

BOURBON SOUR Makers Mark, lemon juice, simple syrup - 7.45
HINDLEAP BLANC DE BLANC Award-winning local sparkling wine. 12% - 8.2

olives - 3 VN/GF bread and oils - 4.5 GFO

TWO COURSES - 25

THREE COURSES - 30

TO START

ROASTED FIGS with Dorset cured pork loin and goats cheese GF
LOCAL VEGETABLE SOUP served with chunky sourdough and house butter VN/V/GF
LYMINGTON CRAB MOUSSE on rye bread with a lemon creme fraiche GFO
DORSET BLUEVINNY TART with candied walnuts and apple salad V
SMOKED SALMON with dill, a lemon creme fraiche, crispy capers and sourdough GFO

MAINS

TURKEY CROWN
with rosemary and garlic roasted potatoes, buttered kale, heritage carrots and a cranberry and port reduction GF
NUT ROAST WELLINGTON
with mash, buttered kale and a red wine jus V/GF/VNO
28 DAY AGED SIRLOIN STEAK
served with hand cut chips, Somerset blue cheese sauce and roasted cherry vine tomatoes - 3 supplement GF
WILD MUSHROOM RISOTTO
with garlic and thyme crostini V/VNO
THE FRAMPTONS BURGER
Flame grilled sirloin beef patty with Red Leicester cheese, crisp streaky bacon,
local leaves, gherkin, tomato and Framptons burger sauce in a handmade brioche bun GFO
SMOKED CONFIT DUCK BURGER
Shredded duck served in a handmade brioche bun with hoisin sauce, crisp leaf and spring onion GFO

DESSERT

BOOZY AFFOGATO
Vanilla bean ice cream with espresso and Cafe Borghetti V/GF
VANILLA AND PEAR PANACOTTA served with a berry coulis V/GF
CHRISTMAS PUDDING with brandy cream V
DARK CHOCOLATE BROWNIE with vanilla bean ice cream V
LOCAL CHEESE BOARD
Local artisan cheeses with crackers, frozen grapes and a Bath Gem chutney - 3 supplement V/GFO

V - Vegetarian

VN - Vegan

GF - Gluten Free

O - Option available - please enquire