

BOXING DAY MENU

Starters

- Roast cauliflower soup, chestnut gremolata, sourdough (vg) 6
Orange and fennel cured salmon, dill and lime aioli, toasted rye 7.5
Chicken liver parfait, red onion marmalade, toasted brioche 7
Ox cheek and blue cheese croquettes, plum ketchup, rocket 8
Blue cheese and mushrooms on brioche toast 6.5
Roasted butternut squash hummus, toasted flatbread 5

Sharer

- Baked Somerset camembert, cranberries, walnuts, pistachios,
toasted sourdough 14

Mains

- Crown of English turkey, stuffed leg, pig in blanket, roast potatoes, crushed winter roots, creamed leeks & Brussel sprouts, maple roast parsnip, Savoy cabbage, cranberry sauce gravy 16.5
Roast Angus rump, ox cheek and blue cheese croquette, roast potatoes, crushed winter roots, creamed leeks & Brussel sprouts, maple roast parsnips, Savoy cabbage, gravy 17.5
Plant burger, beer onions, cheese, lettuce, ketchup, mayo, pickles fries 15
Beef burger, cheese, beer onions, lettuce, ketchup, mayo, pickles, fries 15
Beer battered cod, triple cooked chips, mushy peas, tartare sauce 15.75
Venison sausages, bubble and squeak, cranberry gravy 14.5
Pan roast salmon, crushed potatoes, creamed leeks 16.5
Battered halloumi, triple cooked chips, mushy peas tartare sauce 13.5

Puddings

- Chocolate brownie, vanilla ice cream (gf) 6
Cropwell Bishop Beauville blue cheese, quince jelly, celery, seeded crispbread 7
Young's Double Chocolate Stout Christmas pudding, brandy butter ice cream (v) 6.5
Bramley apple, fig and chestnut crumble, vanilla custard (v) 6
Lemon thyme posset, honeycomb (vg) 6

Before you order your food and drinks, please inform a member of staff if you have a food allergy or intolerance.
Tables of 4 or more are subject to a discretionary service charge of 12.5% which will be added to your bill.

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