

STARTERS

KING PRAWN COCKTAIL

A tower of smoked salmon pâté, king prawns & spicy avocado salad

BEETROOT, FETA & CRANBERRY SALAD ^(Vg)

Beetroot tartare topped with whipped vegan feta, cranberries, apple & pumpkin seeds. With Bill's tortillas

CHICKEN LIVER & BRANDY PÂTÉ

Served with caramelised onion & apple chutney, baby watercress salad & toasted sourdough

WINTER SPICED CARROT SOUP ^(Vg)

Spiced with cinnamon, clove & nutmeg. Topped with baby watercress & toasted sourdough

SIDES

PIGS IN BLANKETS

With cranberry sauce

5.50

SERIOUSLY GOOD ROAST POTATOES ^(Vg)

Golden & crispy

4.50

MAINS

TURKEY BREAST WITH FESTIVE STUFFING

Wrapped in bacon & served with pigs in blankets, roast potatoes, seasonal greens, maple & thyme roasted root veg & red wine gravy

CHRISTMAS CRACKER BURGER

Beef patty in a seeded bun stacked with pulled porchetta, truffle jus & chutney. Served with rosemary salted fries & sage mayo

DESSERTS

TRIPLE CHOCOLATE BROWNIE ^(V)

With warm chocolate sauce, vanilla ice cream & a chocolate flake

COCONUT & ORANGE SUNDAE ^(Vg)

Layered sundae of coconut ice cream, orange puree, caramelised orange & cacao nibs



FOR ALLERGEN & NUTRITIONAL INFO PLEASE SCAN QR CODE

A DISCRETIONARY OPTIONAL SERVICE CHARGE OF 12.5% WILL BE ADDED TO YOUR BILL.

Always inform us of any allergies before placing your order. Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens, with the exception of gluten. Processes are in place to ensure that meals noted as GF on our menu are made to recipes where the ingredients are free from gluten. Detailed allergen information is available via the QR code. ^(V) vegetarian, ^(Vg) vegan, ^(N) nuts

BILL'S IS NOW CASHLESS

8oz CHARGRILLED RUMP STEAK

21 day aged pavé rump steak served with rosemary salted fries, peppercorn sauce, roast tomato & dressed pea shoots

SUPPLEMENT 4.00

SEA BASS & PROSECCO HOLLANDAISE

Pan-fried sea bass served on chive mashed potatoes & tenderstem broccoli, served with Prosecco hollandaise

FIG & CHESTNUT ROAST ^(Vg)

With seasonal greens, roast squash & gravy

BILL'S CHEESE PLATE ^(V)

Somerset Camembert & Croxton Manor Cheddar served with oatcakes & caramelised apple & red onion chutney