

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 toasted flatbread

CHICKEN LIVER & BRANDY PÂTÉ

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

WINTER SPICED CARROT SOUP ^(Vg)

Spiced with cinnamon, clove & nutmeg. Topped with baby watercress & garlic croutons

SIDES

PIGS IN BLANKETS

With cranberry sauce

5.50

ROASTED ROOT VEGETABLES ^(Vg)

Glazed in maple & thyme

4.50

SERIOUSLY GOOD ROAST POTATOES ^(Vg)

Golden & crispy

4.50

SEASONAL GREENS & ROAST SQUASH ^(Vg)

Topped with toasted seeds & cranberries

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

SEA BASS & PROSECCO HOLLANDAISE

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

CHRISTMAS CRACKER BURGER

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

DESSERTS

CHOCOLATE ORANGE TART ^(Vg)

Layered chocolate & salted caramel tart topped with candied orange & cacao nibs

BILL'S CHEESE PLATE ^(V)

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



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

CARAMELISED ONION & ^(Vg)

CHERRY TOMATO TARTE TATIN

Served with seasonal greens, roast butternut squash, cranberries & vegan gravy

STICKY TOFFEE PUDDING ^(V)

Served warm with salted caramel sauce & clotted cream ice cream

SNOW-NUTS ^(V)

Warm mini doughnuts dusted in coconut snow served with dulce de leche for dipping