

PURO

RESTAURANT & BAR

APERITIF

Nyetimber Classic Cuvee sparkling, England 125ml 9
6 o'clock Bristol Gin & Fever-Tree tonic 5

FESTIVE À LA CARTE MENU

Homemade bread, confit garlic, oils & balsamic 4
Mixed Italian Olives 3

Dishes marked with *

2 Courses £20.95

3 Courses £24.95

(Excludes Friday &
Saturday evenings)

STARTERS

Soup of the day, fresh bread 6.50*
Salt baked celeriac, South Indian spiced onions, scrumps 7
Cured wild trout, cucumber, horseradish, coastal herbs 8
Venison ragout, heritage carrots, juniper butter 7.50
Porthilly Mussels cooked in local cider, kale & smoked bacon 7*
Bath Chaps, black pudding, pear, chestnut 7.50*
Pan fried scallops, celeriac purée, apple, brown butter
2 for 7 or 3 for 9

MAINS

Rolled turkey breast with sage & onion stuffing, anna potato, sprout tops, cranberry ketchup 17*
Winter roasted squash, potato purée, greens, chestnuts 14.50*
Nailsea haunch of venison, parsnips, potato fondant, hedgerow relish, chestnuts, juniper jus 21
Cod fillet, grilled leeks, Jerusalem artichokes, butterbeans 18*
Whole roasted plaice, Clevedon sea vegetables, buttered Cornish new potatoes 17
Somerset pork belly, heritage carrots, chanterelle mushrooms, mash 17.50
Onglet of beef, anna potato, roasted beetroot, watercress,
burnt onion purée, jus 17.50

DESSERTS

Sticky toffee pudding, vanilla ice cream 6.50*
Chocolate delice, honeycomb, salted caramel ice cream 7
Clove parfait, pear, salt caramel 7.50
Choice of Marshfield's ice cream or sorbets per scoop 2*
Selection of local cheeses, caramelized onion chutney, crackers
Choice of 2 cheese 7*
Choice of 3 cheese 9

All our ingredients are locally sourced, fresh and organic where possible.

Please be aware that all dishes are subject to change