



T H E R I B

SMOKEHOUSE AND GRILL

# Festive Menu

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## STARTERS

### Spiced Winter Squash Soup

*Spiced pumpkin seeds, herb oil,  
paprika puff pastry (V)*

£7.50

### Severn & Wye Smoked Salmon

*Pickled celeriac, clementine gel,  
crème fraiche (F,C,D,SD)*

£10.00

## MAIN COURSES

### Roasted Turkey

*Thyme and sage pork sausage wrapped in bacon, apricot  
pork stuffing, herb potato, parsnip, carrot,  
Brussels sprouts, rich turkey jus (SD)*

£20.00

### Pan Roasted Cod

*White bean, leek and mussel chowder,  
seasonal greens (F,D,M,SD)*

£22.00

### Chestnut Roast 🍄

*Plant-based sausage wrapped in leek, sage and onion stuffing,  
herb potato, parsnip and carrot, Brussels sprouts,  
plant-based herb gravy (V,S)*

£18.00

## DESSERTS

### Christmas Pudding Sundae

*White chocolate ice cream, almond  
and cranberry (V,W,S,D,A)*

£8.00

### Warm Chocolate Fondant

*Jaffa cake ice cream, orange gel  
(V,S,D,E)*

£7.50

A discretionary 10% service charge will be added to your bill.

Please advise us of any food allergies. Whilst every care is taken, we cannot guarantee that our kitchens are an allergen free environment, nor can we guarantee the processes used by our ingredient manufacturers.

**Gluten Allergy:** (B) Barley, (O) Oats, (R) Rye, (SP) Spelt, (W) Wheat

**Nut (Tree Nut) Allergy:** (A) Almonds, (BN) Brazil nuts, (CN) Cashew nuts, (H) Hazelnuts, (PS) Pistachios, (PN) Pecan nuts, (WN) Walnuts

**Other Allergy:** (C) Celery, (CR) Crustaceans, (D) Dairy/milk, (E) Eggs, (F) Fish, (L) Lupin, (M) Molluscs, (MU) Mustard, (P) Peanuts, (SE) Sesame seeds, (S) Soya, (SD) Sulphur dioxide

**Lifestyle:** 🍄 Plant-based, (V) Vegetarian