



THE
TROUT
At Tadpole Bridge

CHRISTMAS EVE LUNCH

STARTERS

- Legumes soup with pancetta and rosemary
- Wild mushrooms, toasted polenta, cream cheese and poached egg (v)
- Roasted pumpkin soup and honeyed chestnuts (v)
- Charlie's oak-smoked chalk stream trout, horseradish cream and fennel slaw
- Duck & orange liqueur parfait, quince & port chutney and croûtes

MAINS

- Fish pie and greens
- British beef steak burger, Oglesfield Cheese, burger sauce, chutney and triple-cooked chips
- Saffron Risotto, winter vegetables and cheese sauce (v)
- 8oz mature sirloin steak, garlic butter, wild mushrooms, mixed leaves and triple-cooked chips (£2 supp.)
- Beer-battered haddock, crushed peas, tartare sauce and triple-cooked chips
- Vegetarian pie and mash (v)

DESSERTS

- Citrus fruits sorbet
- Sticky toffee pudding, butterscotch sauce and vanilla ice cream
- Italian Christmas sponge, coffee ice cream and hot chocolate sauce
- Fruit salad and coconut ice cream

TWO COURSES £27
THREE COURSES £34

v = vegetarian.

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

Please be aware that all our food is prepared in a kitchen where nuts, cereals containing gluten and other allergens are present. If you have any food allergy or intolerance query, please speak to a team member who will be happy to help.