



Ammonite

Festive Menu 2025

Lunch daily from 12 – 2.30pm / Dinner Fri, Sat & Sun 6.30-8.30pm
£49.50 per person / 24hrs advance booking required

To Start

Mulled Wine £6.50 Supplement

First Course

Cullen Skink Soup (GF)

smoked haddock, leek, potato, cream, sourdough

Wild Game, Pancetta & Prune Terrine (GF*)

spiced plum chutney, pickled cranberries, chive oil, toasted sourdough

Heritage Tomato Salad (VE*)

creamed Burrata, compressed watermelon, basil, toasted pine nuts

Tian of Crab (GF*)

celeriac & dill remoulade, lemon gel, yuzu pearls, squid ink crackers

3 Portland Oysters (GF)

shallot vinaigrette, saffron aioli, pickled cucumber

Main Course

Roast Turkey Roulade

honey glazed parsnip & carrot, pancetta sprouts, goose fat roast potatoes, pigs in blankets, turkey jus

Seared Hake Fillet (GF / DF)

butter bean, chorizo, broad bean, saffron Parisian potatoes

Salt Aged Confit Duck Leg (GF / DF)

Toulouse sausage cassoulet, thyme rosti, sauerkraut, orange sherry jus

Fillet of Cod (GF)

roasted baby gem, petit pois à la Française, mussel & samphire cream

Textures of Cauliflower (VE / GF / DF)

cauliflower steak, puree, pickled cauliflower, couscous

Puddings

Steamed Christmas Pudding (GF)

brandy crème Anglaise

Mulled Wine Poached Pear (GF)

mascarpone cream, ginger crumb

Chocolate Fondant

clotted cream ice cream, honeycomb

Spiced Apple & Cinnamon Crumble

Calvados ice cream, dried apple slices

Selection of West Country Cheeses (GF) £8 Supplement

grapes, celery, quince jelly, spiced plum chutney with artisan crackers

To Finish

Festive Swirl & Freshly Brewed Coffee £5.50 Supplement

Dishes are subject to change

*Some of our foods contain allergens and some may have traces of nuts.
Please speak to a member of staff for more information*

