

STARTERS

KING PRAWN COCKTAIL

A tower of smoked salmon p^ôté, king prawns & spicy avocado salad

WINTER BEETROOT & STILTON SALAD ^{(V)(N)}

Warm salad of roast beetroot, chicory, cranberries, Stilton & walnuts
VEGAN OPTION AVAILABLE ^(Vg)

CHICKEN LIVER & BRANDY PÂTÉ

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

CREAMY CAULIFLOWER & TRUFFLE SOUP ^(Vg)

Topped with white truffle oil & served with gluten-free sourdough

SIDES

PIGS IN BLANKETS 5.95

With cranberry sauce

ROASTED ROOT VEGETABLES ^(Vg) 4.50

Glazed in maple & thyme

SERIOUSLY GOOD ROAST POTATOES ^(Vg) 4.50

Golden & crispy

BUTTERED SEASONAL GREENS ^(V) 4.50

Topped with toasted seeds & cranberries

LOADED ROASTIES 6.95

Topped with beef brisket gravy, horseradish mayo & pickled red cabbage

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. Served with Prosecco hollandaise

SWEET POTATO CHESTNUT & CRANBERRY ROAST ^(Vg)

Served with roast potatoes, seasonal greens, cranberries & gravy

DESSERTS

TRIPLE CHOCOLATE BROWNIE ^(V)

With warm chocolate sauce, vanilla ice cream & a chocolate flake

BLACK CHERRY & ALMOND CHEESECAKE ^{(V)(N)}

Topped with cherry compote, toasted almonds & sprinkle of gold

P.I.B DOUBLE DUNKER BURGER

Cumberland sausage patties stacked with smoked streaky bacon, cranberry ketchup, sage mayo. Served with rosemary salted fries & a pan of beef brisket gravy for dunking

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

BILL'S IS CASHLESS



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