

WYE SET MENU

MAY YOUR YEAR BE AS FULL AS OUR PLATES

Bill's

DRINK ON ARRIVAL

CLEMENTINE & CRANBERRY BUCKS FIZZ FLUTE
Prosecco, cranberry juice & clementine syrup

5.00

NIBBLES

GREEN HALKIDIKI OLIVES ^{Vg}
BILL'S PIGS IN BLANKETS
With cranberry sauce

4.50
5.95

BILL'S SPICED TORTILLAS ^{Vg}
Served with smashed avocado

4.95

2 COURSES & A FESTIVE COCKTAIL £32.95

+£5 FOR DESSERT

FESTIVE COCKTAILS

POMEGRANATE RUBY SOUR ROCKS 10.50
Johnnie Walker Black Ruby shaken
with pomegranate, citrus & ice

WINTER BERRY SPRITZ WINE GLASS 9.95
Tanqueray London Dry gin,
Prosecco & spiced raspberry
with rosemary, cranberry & orange

CRANBERRY & GINGER MOJITO TALL 9.95
Ron Santiago de Cuba Añejo 8YO shaken
with ginger, cranberry & citrus

NO ALCOHOL

BOTIVO & GINGER MOJITO TALL 7.50
Botivo with fresh mint,
ginger & citrus

STARTERS

**WINTER BEETROOT
& STILTON SALAD** ^V ^N
Warm salad of roast beetroot, chicory,
cranberries, Stilton & walnuts
VEGAN OPTION AVAILABLE ^{Vg} ^N

KING PRAWN COCKTAIL
A tower of smoked salmon pâté,
king prawns & spicy avocado salad

CHICKEN LIVER & BRANDY PÂTÉ
Served with caramelised onion &
apple chutney, baby watercress salad
& toasted flatbread

**CREAMY CAULIFLOWER
& TRUFFLE SOUP** ^{Vg}
Topped with crunchy garlic
croutons & white truffle oil

MAINS

SEA BASS & PROSECCO HOLLANDAISE
Pan-fried sea bass served on chive
mashed potatoes & tenderstem broccoli.
Served with Prosecco hollandaise

TRUFFLED CHICKEN
Chargrilled chicken breast with
truffle red wine jus, creamed potatoes
& seasonal greens

**MUSHROOM, TARRAGON
& RED WINE PIE** ^{Vg}
Wrapped in shortcrust pastry served with
golden roast potatoes, seasonal greens,
cranberries & gravy

P.I.B DOUBLE DUNKER BURGER
Cumberland sausage patties stacked with
smoked streaky bacon, cranberry ketchup,
sage & onion mayo & crispy fried onions.
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

£5 SUPPLEMENT

DESSERTS +£5

STICKY TOFFEE PUDDING ^V
With vanilla ice cream, Biscoff®
topping sauce & biscuit crumbs

TRIPLE CHOCOLATE BROWNIE ^V
With warm chocolate sauce,
vanilla ice cream & a chocolate flake

CHOCOLATE & SALTED CARAMEL TART ^{Vg}
Served with coconut ice cream

CHEESE PLATE ^V
Somerset Camembert, Croxton Manor Cheddar
& Stilton served with oatcakes & Bill's
tomato chutney

**BLACK CHERRY &
ALMOND CHEESECAKE** ^V ^N
Topped with cherry compote,
toasted almonds & sprinkle of gold

SIDES

PIGS IN BLANKETS 5.95
With cranberry sauce

ROASTED ROOT VEGETABLES 4.50
Glazed in maple & thyme

BILL'S ROAST POTATOES 4.50
Golden & crispy roast potatoes

BUTTERED SEASONAL GREENS 4.50
Topped with toasted seeds & cranberries

LOADED ROASTIES 6.95
Topped with beef brisket gravy,
horseradish mayo, pickled red cabbage
& crispy onions



FOR ALLERGEN & NUTRITIONAL INFO PLEASE SCAN THE 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. Burgers cooked medium carry a higher risk of food poisoning. Unlike a steak, a burger needs to be cooked through to reduce that risk. The FSA recommends that children, pregnant women and anyone with a weaker immune system have their burgers well done. ^V vegetarian ^{Vg} vegan ^N nuts