



## STARTERS

Spiced Bramley apple & roasted  
parsnip soup (v)

Root vegetable bubble & squeak,  
poached egg, hollandaise sauce (v)

Chicken liver parfait, caramelised onions,  
winter pickles, sourdough toast

Whisky oak smoked salmon, orange,  
pomegranate & mizuna salad

## MAINS

**All served with goose fat roast potatoes, honey roasted carrots & parsnips**

Crown of English rose turkey,  
pigs in blankets, stuffing, bread sauce, winter  
greens, chestnuts

Hampshire venison, damson & parsnip  
pithivier, celeriac purée, winter greens,  
chestnuts

Celeriac, artichoke, spinach & wild mushroom  
bread pudding, butternut squash purée,  
crushed roots, winter greens, chestnuts (v)

Pan fried sea bass, celeriac,  
smoked bacon, chicory, shallots

## PUDDINGS

Figgy pudding,  
salted caramel ice cream

Chocolate & orange brioche bread  
& butter pudding, vanilla ice cream

Bramley apple  
& cranberry crumble, custard

Oxford Blue cheese,  
quince jelly, seeded crackers

**2 Courses £19.95 3 courses £23.95**

Children's portions are available for most dishes. Please ask for more details. A discretionary 10% service charge will be added to your bill for all diners. (V) suitable for vegetarians. Fish dishes may contain small bones. If you require further information on ingredients which may cause allergy or intolerance, please speak to your server before you order your meal. If you do have a food allergy, it will be helpful to us if you could inform staff so we can ensure that the dish you select is not at risk of cross contamination by other foods during its preparation and service.

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