



Festive Menu

Two courses £30 / Three Courses £35

Starters

Roast parsnip soup chestnut crumb, rosemary, maple, warm ciabatta *vg v*

Pork, sage & peppercorn scrumpet date puree, pickled celeriac, hazelnut dressing

Cornish brie fondue hot honey glaze, cranberry compote, toasted rosemary focaccia

Cray fish prawn cocktail Connie Glaze bloody Mary sauce, dill pickle, warm bread
(£3.50 supplement)

Mains

Traditional roast turkey sea salt potatoes, pig in blanket, Yorkshire pudding & cranberry stuffing

Mushroom Bourguignon pie celeriac & black truffle mash, tarragon gravy *vg v*

Roasted Chalk Stream Trout Roasted Chalk Stream Trout, gratin potato, salsa verde

Fillet of Beef gratin potato, sauté wild mushrooms, pink peppercorn sauce
(£15 supplement)

Desserts

Traditional Christmas pudding toasted flaked almonds, brandy sauce & redcurrants *v*

Blood orange panna cotta tart mascarpone, pumpkin spiced syrup, crushed pistachio's *v*

Chocolate ganache caramel slice cinnamon whipped cream, boozy cherries *vg v*

South-West Cheeseboard Mena Dhu onion marmalade, Braeburn apple, grapes & biscuits
(£3.50 supplement)



Inform us of any allergies before placing your order - not all ingredients are listed. Allergen information is available via the QR code. We cannot guarantee the total absence of allergens. v: vegetarian, vg: vegan