

FESTIVE MENU

2 Courses £36.95 | 3 Courses £42.95

This is a sample menu and some dishes may change

STARTERS

Celeriac, apple & chestnut soup ☺

Charred leeks, romesco sauce, toasted almonds ☺

Duck liver parfait, plum chutney, watercress toasted brioche

Smoked haddock & saffron arancini, sauce Gribiche

Seared yellowfin tuna, shaved fennel & herb salad,
tapenade, pomegranate +£4

MAINS

Roast turkey, Yorkshire pudding, brussels sprouts,
braised red cabbage, roasted roots & potatoes, gravy

Caramelised onion & Oyster mushroom tart, brussels sprouts,
braised red cabbage, roasted roots & potatoes, vegan gravy ☺

Braised pork shoulder & croquette, braised red cabbage,
carrot purée, fondant potato, cider jus

Pan Roast fillet of Brixham Cod, mussel chowder, herb oil

Chargrilled rib eye steak, hassleback potato, tenderstem broccoli,
whipped peppercorn butter +£7.50

Fillet of beef Wellington, fondant potato, carrot puree,
roast shallots, wilted greens & port jus +£10

DESSERTS

Christmas pudding, mulled cranberries, brandy custard

Chocolate & salted caramel tart, creme fraiche

Sticky toffee bread & butter pudding, vanilla ice cream, toffee sauce

Apple & blackberry compote, cranberry & walnut flapjack, vanilla ice cream ☺

Blue Stilton, mature Cheddar, chutney, crackers

Selection of ice creams ☺ & sorbets ☺

☺ Vegetarian ☺ Vegan

A discretionary service charge will be added to your bill
and fairly distributed amongst the team who prepared and served your meal and drinks.



ENJOY A DELIGHTFUL BREAKFAST EXPERIENCE WITH US!

With everything from a traditional full English, to our benedicts or smashed avocado on toast, why not bring your group to us for breakfast, available from 8am to 11am every day.

Whether it's an informal office gathering, a meet-up with friends, or simply a morning indulgence, make it a festive occasion with us!



Available from 26th November until 24th December 2024

It's party season and we have the space and layout to keep everyone happy, whatever your individual needs.

We love larger parties and want to help make your big group have an awesome time!

So, if you want to chat through any specific requirements feel free to give us a call on 01489 861383.

We will need a non-refundable deposit to secure your booking for lunch and dinner of £5 per head. as well as an online pre-order at least 7 days before your event.

If you have any allergens in your party let us know so we can work out how to suit your needs - the allergen QR code is below.

Finally, we work with fresh food and whilst we are confident in our menu availability, occasionally our chefs have to adapt the menu slightly if there are unavoidable supply chain shortages in December.



Scan the QR code for full allergen menu.