

# FESTIVE MENU

2 Courses £34.95 | 3 Courses £39.95

## STARTERS

Roast pumpkin soup, toasted seeds & sage ☺

Wild mushroom & vegan feta pâté, watercress & toast ☺

Ham hock terrine, beetroot, celeriac & apple remoulade with toast

Toasted crumpet, chalk stream trout rillettes, watercress, capers

Pan-fried scallop & tiger prawns, wilted greens, whipped lemon & chilli butter, crispy herb breadcrumbs +£5 supplement

## MAINS

Traditional roast turkey, roast potatoes, pigs in blankets, chestnut stuffing, brussel sprouts, roasted roots, Yorkshire pudding & gravy

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

Roast Brixham cod fillet, champ mash, pepper & olive relish

Roasted cauliflower, spinach & chestnut pithivier, brussel sprouts, braised red cabbage, roasted roots & potatoes, vegan gravy ☺

Chargrilled Ribeye steak, field mushroom, confit shallot, chunky chips, peppercorn sauce +£7.50 supplement

Chefs festive special - see blackboard for the daily selection

## DESSERTS

Christmas pudding, brandy custard

Chocolate brownie, vanilla ice cream, chocolate sauce

Mulled winter fruit compote, vegan vanilla ice cream ☺

Sticky toffee pudding, vanilla ice cream, toffee sauce

Blue Stilton, mature Cheddar, chutney, crackers

☺ 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.



Available from 27th November until 24th December 2024

We welcome larger groups, and the flexibility of our restaurant layout and separate private areas enables us to try and seat larger parties together. If you want to discuss your individual requirements, please contact us direct on 01489 861383.

All bookings require a non-refundable £5 deposit per head to secure your reservation along with your pre-order completed on our online portal at least 7 days before your meal.

If you have any allergens or dietary requirements, please let us know at the time of your booking or scan the QR code to see what ingredients may contain allergens. We will always do our best to offer you alternatives or amendments to the menu to suit your needs. However, it's important that you understand that your meal is prepared in food areas where cross contamination may occur.

We work with fresh food, much of which is supplied daily. We are confident in our menu availability but may have to substitute items if there are any unavoidable supply shortages in December.

Why not visit us for breakfast? Fancy something different? Bring your group for breakfast, available daily until 11am until Christmas Eve.

