

FESTIVE MENU



2 Courses £31.95 | 3 Courses £35.95

STARTERS

Roast butternut squash soup, toasted seeds & sage ♻️

Wild mushroom & vegan feta pâté, watercress & toast ♻️

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

Gin cured chalk stream trout, pickled radish & cucumber, grain mustard dressing

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 +£4.50 supplement

**For that festive extra, add pigs in blankets or
cauliflower cheese to any meal +£4.50**

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 12.5% 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 23rd December 2023

**All bookings require a non-refundable
£5 deposit per head to secure the reservation.**

We also require a pre-order for all tables taking the festive menu
7 days prior to the booking date.

Please note that deposits are paid to secure your booking and are non-refundable
for any members of your party who do not attend your planned booking.

Please be mindful of this when making your reservation.

Our food and drink are prepared in food areas where cross contamination may
occur, please make us aware of any dietary requirements at time of booking and
we will endeavour to offer you alternatives or amendments on the menu.

We work with fresh food which is supplied daily and are confident that we will have
the items available for your menu choices, we reserve the right to substitute dishes
if there are any unforeseen disruptions to our fresh food deliveries.

We welcome larger groups and will be as flexible as possible to try and seat larger
parties together. If you want to discuss your individual requirements
please contact us direct on 01489 861383.

