FESTIVE

Three courses 40.95

STARTERS

Our starters served with rustic bread can be swapped to a gluten-free seeded roll

Port & Cheddar Mushrooms* (v) Rustic bread

Pan-Fried Wild Scallops Artichoke purée, smoked pancetta, samphire
+4 supplement

Spiced Parsnip Soup (v) (vgo) Wild garlic salsa verde, rustic bread

Baked Camembert (v) Plum & sloe chutney, rustic bread

Sea Salt & Black Pepper Squid Calabrian chilli mayonnaise

Chicken Liver & Fig Parfait* Pear & ginger chutney, rustic bread

MAINS

All mains are served with roasted carrots, parsnips & sautéed Brussels sprouts

Hand-Carved Turkey Chestnut & pork stuffing, pig in blanket, roasted potatoes, cranberry sauce, gravy

21 Day-Aged 10oz Ribeye Steak* Red wine caramelised onion, triple-cooked chips *+7.50 supplement*
Add a sauce: Peppercorn* / Stilton & white Port* / Beef dripping +3

Pan-Roasted Salmon* Parsnip rosti, creamed leek, beurre blanc sauce

Pork Tomahawk* Brown butter mash, greens, caramelized shallots, Bordelaise jus | *Add scallops +4*

Sweet Potato & Chestnut Roast (ve) Roasted potatoes, gravy

SIDES

ENJOY ANY THREE FOR £15

Camembert Dauphinoise Potato (v) 5.95 / **Parsnip Rosti** 6.5 /
Pigs in Blankets 6.95 / **Brussels Sprouts, Chestnuts & Prosciutto** 5.5 /
Truffled Cauliflower Cheese (v) 6.5

DESSERTS

Christmas Pudding* (v) (vgo) Hot brandy sauce

Chocolate Orange Brownie Pot (v) Rich chocolate mousse, Bourbon vanilla ice cream

Cheese & Biscuits (v) Taw Valley Cheddar, Gilot Camembert, Goat's cheese, pear & ginger chutney *+2 supplement*

Blackcurrant Crème Brûlée (v) Home-baked sable biscuits

Blackberry, Plum & Ginger Crumble (v) (vgo) Vanilla custard

Prefer a Cocktail? Swap your dessert for one of our festive favourites instead: Spiced Berry Spritz, Bailey's Salted Caramel Martini, Mojito, Espresso Martini

If you have a food allergy, dietary requirement, or a question about our ingredients, please speak to a member of our staff before you place your order (before booking and at the time of your visit). Our menu descriptions do not include all ingredients or allergens. Full allergen information will be available from early August to allow you to confirm your booking. The information available is, to the best of our knowledge correct, however is subject to change between the time of advance booking and the time of dining. Please speak to a member of our staff at the time of your visit to check for changes.

(v) = made with vegetarian ingredients, (ve) = made with vegan ingredients, however some of our preparation, cooking and serving methods could affect this. If you require more information, please ask your server. (vgo) = vegan alternative available on request. *Contains alcohol. Fish dishes may contain small bones. Weights stated are approximate uncooked weights. Live nutrition information is available online. All items are subject to availability.