FESTIVE MENU

2 Courses £34.95 | 3 Courses £39.95

Available Monday - Thursday

STARTERS

Butternut squash soup, toasted seeds & crispy sage ③
Wild mushroom & vegan feta pâté, watercress & toast ④
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,

MAINS

crispy herb breadcrumbs +£5 supplement

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

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

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

