



## Christmas Menu

£29.95 per person for 3 courses

(Please contact us about ordering from this menu it is pre order only)

### Starters

Roasted vine tomato & black garlic soup, rosemary & sea salt focaccia (VE)

Burrata, cooked & pickled beetroot, beet top pesto, sourdough (V)

“Christmas dinner” Scotch egg, bacon jam

Venison “cottage pie”, butternut squash & blue cheese top

Potted Devon crab, granny smith apple, preserved lemon & dill, sourdough

### Mains

Turkey, sage & cranberry pie, duck fat roasties, pigs in blankets, sage & onion stuffing, turkey gravy

Stout glazed blade of beef, dauphinois potatoes, celeriac & horseradish puree

Cod supreme, roast onion cream, wild mushrooms, leeks, haricot beans & parsley oil

Jerusalem artichoke & truffle risotto, hazelnut & kale pesto, aged pecorino (V)

Bubble & squeak pie, roasted potatoes, sage & onion stuffing, gravy (VE)

*All served with seasonal vegetables*

### Desserts

Christmas pudding & brandy sauce (V)

Panettone bread & butter pudding, custard (V)

Chocolate brownie, tangerine sorbet & honeycomb (V)

Mulled cider poached pears, sloe gin sorbet & ginger biscuit crumb (VE)

Selection of English cheeses – Barbers cheddar, Cornish brie, Tuxford & Tebbett Stilton, Wensleydale  
& cranberries, plum & apple chutney, biscuits

All dishes marked with (V) are vegetarian friendly & (VE) are vegan friendly. Our freshly made food is prepared in a busy kitchen so we cannot guarantee it is suitable for those with allergies. Allergen information is available on request. If in doubt, please speak to the manager.