

# Festive Menu

## Starters

### **Potted Creedy Carver duck rilette**

*Roasted spiced plum chutney, pickled shallots, duck skin crackling*

### **Mulled wine-cured Chalk Stream Farm trout**

*Orange segments, creme fraiche, capers*

### **Mushroom roasted celeriac**

*Pearl barley, chestnut cream, pickled mushrooms, thyme (ve)*

## Mains

**Free-range turkey, ham hock and leek pie with mulled wine cranberry sauce**  
*Hasselback potatoes, sprouts, kale and chestnuts, breaded salsify, pigs in blankets, gravy*

### **Slow-braised feather blade steak**

*Mashed potato, bourguignon sauce, parsley and shallot crumbed carrot*

### **Brixham day boat market fish**

*Squid, white beans, chorizo, pickled fennel, aioli*

### **Crown Prince squash risotto**

*Vegan blue cheese, smoked chilli oil, crispy kale, toasted pine nuts (ve)*

## Puddings

### **Nutella doughnuts**

*Chocolate sauce, honeycomb ice cream, hazelnut brittle (v)*

### **Panettone bread and butter pudding**

*Brandy custard (v)*

### **Roasted and glazed pineapple**

*Coconut sorbet, passionfruit, lime and mint, pistachio praline (ve)*

## Allergen Info

(v) Veggie friendly (ve) Vegan friendly - Ask us about gluten friendly dishes

Please always inform a member of our team of any allergies before placing your order, as not all ingredients can be listed. Detailed allergen information is available upon request.

**Our fish dishes may contain small bones, please take care.  
We cannot guarantee the total absence of allergens in our dishes.**