



Festive Menu



2 courses - £26.95 / 3 courses - £32.95

Starter

Chicken liver parfait

Spiced plum chutney, pickled carrots, brioche

Severn & Wye smoked mackerel

Horseradish crème fraiche, pickled fennel, sourdough crisps

Wild mushroom soup

Miso-roasted chestnuts, tarragon (pb)

Main

Kelly Bronze turkey ballotine

Goose fat roasties, winter greens, pigs in blankets, mulled wine cranberry sauce

Creedy Carver duck leg confit

Potato dauphinoise, spiced red cabbage, red wine gravy

Roasted sea bass

Potato gnocchi, River Fowey mussels, tomato, olive and caper sauce

Aubergine, chickpea and tomato curry

Coconut yoghurt, cauliflower pakora, coriander chutney, garlic naan (pb)

Pudding

Spiced sticky date pudding

Gingerbread ice cream, rum butterscotch (v)

Dark chocolate and espresso brownie

Chocolate sauce, cherry sorbet (v)

Autumnal fruit and almond crumble

Apples, plums and blackberries, vanilla custard (v) (pbo)

Allergen Info -

(v) Veggie friendly, (pb) Plant-based, (pbo) Plant-based option available on request. Ask a team member for gluten friendly options. Please inform a member of our team of any allergies before placing your order. We cannot guarantee the absence of all allergens in our dishes.

Calorie Info -

All of our portions are calculated for one person to consume, except the snacks to share which are encouraged for 2 to 4 people to consume.
Adults need around 2000 kcal a day.



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