



Festive Menu

£28.95 – 3 courses / £21.95 – 2 courses

To Start

A selection of pub snacks and nibbles

Mains

Free-range turkey, ham hock and leek pie with mulled wine cranberry sauce

Pub chips, sprouts, kale and chestnuts, pigs in blankets, gravy

Slow-braised feather blade steak

Mashed potato, bourguignon sauce, parsley crumbed carrot

Butcombe Gold beer-battered fish and chips

Minted peas, tartare sauce

Steamed River Fowey mussels

Cider and cream sauce, pub chips

Crown Prince squash risotto

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

Puddings

Nutella doughnuts

Chocolate sauce, vanilla ice cream, honeycomb (v)

Panettone bread and butter pudding

Brandy custard (v)

New York style cheesecake

Winter berry compote, blackberry sorbet (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.**