



Festive Menu



2 courses - 23.95 / 3 courses - 29.95

Starter

Smoked bacon, sage and onion Scotch egg
Spiced plum chutney

Deville whitebait and calamari
Bloody Mary ketchup, lemon aioli

Crown Prince squash hummus
Smoked chilli oil, toasted seeds, grilled flatbread (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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