



Festive Menu



2 courses - £27.95 / 3 courses - £34.95

Starter

Duck liver parfait

Spiced plum chutney, pickled carrots, brioche

River Fowey mussels

Coconut, chilli and lemongrass sauce, grilled sourdough

Roasted heritage beetroots

Whipped feta, candied walnuts, blackberry vinaigrette (pb)

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

Slow-braised ox cheek

Smoked parsnip mash, glazed carrot, red wine, parsley and shallot sauce

Chalk Stream Farm trout

Piedmontese peppers, fennel crushed potatoes, tomato, olive, and caper sauce

Pumpkin and sage tortelloni

Crown Prince squash, kale, pumpkin seeds, smoked chilli oil (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) (pb)

Chai latte rice pudding

Poached pear, cinnamon ice cream, pistachios (v)

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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