

Festive Menu

£29.95 – 3 courses / £23.95 – 2 courses

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.**