



# Festive Menu



2 courses - £28.95 / 3 courses - £35.95

## Starter

**Creedy Carver duck leg bonbon and smoked breast**  
*Spiced plum ketchup, beetroot remoulade*

**Chalk Stream Farm trout cured in Butcombe Goram IPA**  
*Cucumber, apple, celeriac, crème fraiche, rye croutons, pickled fennel*

**Roasted Crown Prince squash**  
*Whipped feta, smoked chilli oil, sage, pumpkin seed dukkah (pb)*

**Caramelised celeriac soup**  
*Cauliflower pakora, coconut yoghurt, curried chickpeas (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*

**Cornish hake**  
*Lemon and herb crust, lobster sauce, samphire, saffron potatoes*

**Potato gnocchi**  
*Wild mushroom velouté, tarragon, miso-roasted chestnuts, gremolata (pb)*

## Pudding

**Spiced sticky date pudding**  
*Gingerbread ice cream, rum butterscotch (v)*

**Chocolate espresso cheesecake**  
*Hazelnut meringue, cherry sorbet (v)*

**Autumnal fruit and almond crumble**  
*Apples, plums and blackberries, vanilla custard (v) (pbo)*

**Chai latte rice pudding**  
*Saffron 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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