



# Festive Menu



2 courses - £26.95 / 3 courses - £32.95

## Starter

**Chicken liver parfait**

*Spiced plum chutney, pickled carrots, brioche*

**Severn & Wye smoked mackerel**

*Horseradish crème fraiche, pickled fennel, sourdough crisps*

**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*

**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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