

# Festive Menu

£26.95 – 3 courses | £21.95 - 2 courses

## Starters

### Chicken liver parfait

*Spiced plum chutney, pickled shallots, grilled sourdough*

### Severn & Wye stout-cured smoked salmon

*Horseradish and dill crème fraiche, pickled fennel*

### Celeriac soup

*Apple, toasted hazelnuts, warm ciabatta, Netherend Farm butter (v)*

## Mains

### Kelly Bronze turkey breast, sage and onion stuffing

*Pigs in blankets, roast potatoes, root vegetables, winter greens, turkey gravy, mulled wine cranberry sauce*

### 28-day dry-aged rump steak

*Brandy and peppercorn sauce, pub chips, vine tomato, flat mushroom*

### Sweet potato, chickpea and spinach curry

*Roasted cauliflower, pickled shallots, mango chutney, poppadum (ve)*

### Brixham fishcakes

*Wilted greens, poached Clarence Court egg, hollandaise, lemon*

## Puddings

### Bramley apple crumble

*Vanilla ice cream or custard*

### New York style cheesecake

*Winter berry compote, blackberry sorbet (ve)*

### Sticky date and toffee pudding

*Toffee sauce, rum and raisin ice cream (v)*

## 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.**