

FESTIVE PARTY

Two course £36 / Three course £45

**START THE
PARTY EARLIER**

2 COURSE £30.5

3 COURSE £38.5

ON SELECTED DATES*

Starters

Atlantic prawn cocktail, baby gem, Marie Rose, avocado, piquillo peppers

Duck liver mousse, spiced plum chutney, pickled carrots, brioche

Heritage beetroot and roast pear, whipped feta, pickled celery, candied walnuts (v) (veo)

Caramelised celeriac and coconut soup, cauliflower pakora, curried chickpeas (ve)

Mains

Roast English turkey, pork and chestnut stuffing, pigs in blankets, cranberry sauce,
duck fat roasties, seasonal vegetables, proper gravy

Slow-cooked blade of beef, bourguignon sauce, glazed carrot, smoked parsnip mash

Butternut squash and lentil Wellington, smoked celeriac, hasselback potatoes, mulled wine gravy (ve)

Herb-crusted Brixham coley, roasted new potatoes, cider-braised greens, Café de Paris sauce

Puddings

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

Dark chocolate and illy espresso brownie, Bailey's ice cream, cherry sauce (v)

Toffee apple, fig and chestnut crumble, spiced molasses custard (v) (veo)

Cropwell Bishop Stilton and Somerset Camembert, quince jelly, pickled walnut, crackers (£4 supp)

For the table

Suitable for 2-3 to share

Pigs in blankets, cider and honey glaze **£6**

Cauliflower cheese, pecorino, thyme crumb (v) **£6**

Brussel sprouts, smoked bacon, chestnuts **£6**

Sweet additions

Handmade chocolate truffles (v) **£3.5** per person

Viennese mince pie, clotted cream (v) **£4.5** per person

(v) Vegetarian, (ve) Vegan. (veo) Vegan option available on request. Ask for gluten-free options.

Please inform us of any allergies before placing your order. We cannot guarantee the absence of all allergens.

An optional service charge of 10% will be added to all parties. This menu is subject to change.

Scan the QR code for detailed allergy and calorie information.

*Offer available on Mondays and Tuesdays between 17th November and 9th December.

