

Festive Set Menu

2 courses 37.00 | 3 courses 45.00

Starters

Caramelised Celeriac and Coconut Soup
Cauliflower Pakora, Curried Chickpeas (ve)

Heritage Beetroot and Roasted Pear
Whipped Feta, Pickled Celery, Candied Walnuts (v) (veo)

Honey Glazed Ham Terrine
Piccalilli, Quail Egg, Potato Crisps

Prawn, Potato and Crayfish Cakes
Brown Crab Mayonnaise, Watercress, Cucumber

Mains

Roast Free Range Bronze Turkey Breast, Pork and Chestnut Stuffing
Duck Fat Roasties, Seasonal Vegetables, Pigs in Blankets, Mulled Wine Cranberry Sauce

Slow-Cooked Blade of Hereford x Angus Beef
Bourguignon Sauce, Glazed Carrot, Smoked Parsnip Mash

Brixham Market Fish Stew
West Country Mussels, Prawns, Saffron Potatoes, Herb Aioli, Garlic Croûte

Roast Squash and Sage Ravioli
Crown Prince Pumpkin, Chard, Pumpkin Seeds, Smoked Chilli Oil (ve)

Puddings

Spiced Sticky Date Pudding
Gingerbread Ice Cream, Rum Butterscotch (v)

Baked Chocolate Rice Pudding
Vanilla Mascarpone, Amaretti Crumb, Valrhona Chocolate (v)

Mulled Wine Poached Pear
Blackberry Sauce, Whipped Chestnut Cream, Honeycomb (ve)

British Artisan Cheese (6.00 supp)
Caramelised Apple Chutney, Cornichons, Crackers (v)

For The Table

Suitable for 2-3 to share

Pigs in Blankets, Cider and Honey Glaze 8.00
Cauliflower Cheese, Pecorino, Thyme Crumb (v) 6.00
Brussel Sprouts, Smoked Bacon, Chestnuts 6.00

Sweet Additions

Handmade Chocolate Truffles (v) 2.50 per person
Viennese Mince Pie, Clotted Cream (v) 4.50 per person