Festive Menu

Pigs in blankets, honey and mustard glaze, gravy mayonnaise		6
Freshly baked triple proof focaccia	V	4.5
Award-winning individual Owen Taylor pork pie		5
Chicken liver parfait, crispy ham, focaccia toast, seasonal chutney		8.5
Smoked salmon, crayfish Marie Rose, lemon purée, treacle granary bread	GFOA	10
White onion, sage & cheddar soup, caramelised onion pastry	V	8
Crispy goats cheese, celeriac remoulade, apple, watercress	V, GFOA	9

Goose fat potatoes 5.5 **Hand-cut chips** 4.5 **Roast parsnips** 4.5

Butter-poached British free-range turkey Proper stuffing, duck fat roasties, bacon creamed sprouts & cabbage, cranberry, parsnips, turkey wing gravy, pig in blanket		22
Chestnut and mushroom roast Parsnip purée, creamed sprouts & cabbage, veggie jus	VG	18
Duo of duck Roast duck breast, potato and duck leg terrine, apple and cavolo nero	GF	24
Cornish cod Prawns, beurre blanc sauce, caper, lemon, parsley, crispy potatoes, garlic spinach		25
Native fish and chips Line Caught Cornish pollock, Heresy & nori battered with crayfish tartare, mushy peas, hand-cut chips, katsu curry sauce and silverskin onions	GF	24
Sausage and mash Toulouse sausage, creamed potato, braised lentil and chorizo ragoût gravy		18
Cheese burger Double cheese burger, onions, pickles, burger sauce, fries with pub seasoning	GFOA	18
Squash, cheddar & spinach arancini burger With red cheddar & roast chilli ketchup, garlic mayo, fries with pub seasoning	V	17

Fruitcake, Camembert, pickled walnuts, truffle honey	V	11
"Mince pie" with white chocolate and orange custard	V	8.5
Bread and butter pudding with dried fruits & amaretto ice cream	V	9

GF – Gluten Free / VG – Vegan / V – Vegetarian / +OA – Option Available

Whilst all care is taken to avoid cross contamination, menu items may come into contact with gluten, egg, dairy, fish, sulphites, nuts, mustard and soya. Please make us aware of any allergens at the time of ordering