



Festive Menu served 2nd December – 2nd January

(separate roasts menu on Sundays)

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		22
Proper stuffing, duck fat roasties, bacon creamed sprouts & cabbage, cranberry, parsnips, turkey wing gravy, pig in blanket		
Chestnut and mushroom roast	VG	18
Parsnip purée, creamed sprouts & cabbage, veggie jus		
Duo of duck	GF	24
Roast duck breast, potato and duck leg terrine, apple and cavolo nero		
Cornish cod		25
Prawns, beurre blanc sauce, caper, lemon, parsley, crispy potatoes, garlic spinach		
Native fish and chips	GF	20
Heresy & nori battered Cornish hake, crayfish tartare, mushy peas, chips		
Sausage and mash		18
Toulouse sausage, creamed potato, braised lentil and chorizo ragu gravy		
Butternut squash risotto	V,GF	19
Sage, mature cheddar, white truffle, white chocolate, Jerusalem artichoke		
Double cheese and bacon burger, onions, burger sauce, chips	GFOA	18
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

As all our produce is fresh from high quality independent suppliers, prices will vary with markets and will be confirmed closer to December