



FESTIVE SET MENU
2 COURSES £29 / 3 COURSES £37

STARTERS

Duck Liver Parfait / Rhubarb, Fig & Rum Chutney

Roast Jerusalem Artichoke Soup / Truffle, Super Seeds (gf/vg)

Rabbit & Pistachio Terrine / Capers and Raisin Puree, Grilled Sourdough

Scottish Smoked Salmon / Pickled Shallots, Capers and Lemon (gf)

MAINS

Norfolk Bronze Turkey / Traditional Trimmings, Bread Sauce, Cranberry

Dry Aged Sirloin Steak / Confit Tomato, Green Beans, Peppercorn Sauce (gf)

Fillet of Brixham Cod / Brown Crab Potato, Champagne Velouté (gf)

Portobello Mushroom Kiev / Garlic, Bechamel, Pickled Shallot, Roast Squash & Mushroom consommé (gf)

DESSERTS

Apple & Raisin Tarte Fine / Mixed Spice Ice Cream & Caramel Sauce (v)

Christmas Pudding / Coconut Custard (vg/gf)

Sticky Toffee Pudding / Vanilla Ice Cream

Passion Fruit Posset (v)

*Mince Pies (gf)

SIDES

Truffle Pomme Purée (v/gf) 4.50

Rosemary Salted Fries (vg/gf) 4.50

Orange and Tarragon Glazed Carrots (v/gf) 4.50

Buttered Green Beans (v/gf) 4.50

Braised Red Cabbage (gf) 4.50

Cauliflower Cheese 4.50

Brussel Sprouts & Pancetta (gf) 4.50