



# FESTIVE ELEGANT DINING

3 courses £50, 4 courses £60

Pr-ordered tables of 8+ receive complimentary crackers



## STARTER

Pork belly pressé, tamarind glaze, sage & onion purée  
Seafood tart, mussels, prawns, oyster emulsion  
Chicken liver parfait, morel mushroom, Pedro Ximénez, brioche  
Celeriac tartlet, golden raisin, hazelnut (V)  
Thai butternut soup (V)



## FISH COURSE

Please ask your server for today's special



## MAIN

All main courses are served with festive trimmings  
Free range turkey breast, chestnut stuffing, pig in blanket, turkey jus  
Loin of Dartmoor venison, parsnip, pear, bitter chocolate  
Maple glazed duck breast, five spice, confit orange, Medjool date  
Fillet of salmon, oriental cabbage, star anise, ginger  
Forest Fungi mushroom, parfait, potato fondant (V)  
Daily specials \*additional supplement may apply, please ask your server for details



## SIDES

Seasonal vegetables £5.5

Truffle Parmesan fries £7

Skinny fries £4.5

Triple cooked chunky chips £4.5

Creamy mash potato £4.5



## DESSERT

Christmas pudding, clotted cream, mini mince pie  
Dark chocolate mousse, whisky, stem ginger, honey  
Calvados crème brûlée, apple compote  
Sticky date & 'Littlepod' vanilla pudding, salted caramel sauce, maple & walnut ice cream  
A selection of our 3 favourite cheeses, quince, sourdough crackers\* £3 supplement

Full allergen information available on request, dietary requirements will be catered for wherever possible. Please notify a team member of any allergens you may have at the time of placing your order, even if you feel it may not be pertinent to your dish. As the kitchen is a single serve environment, it is not possible to guarantee no cross contamination.