



CHRISTMAS MENU

Three courses £45 · Two courses £35

TO START

Corn ribs, lime, crispy shallots, smoked paprika mayo (GF, VE)

Short rib bonbons, celeriac rémoulade, salsa dragoncello (DF)

Seafood chowder, cider sauce, potato crisps, fennel (GF)

MAINS

Turkey ballotine, carrot purée, fondant potato, sage jus, crispy maple sprouts

Confit duck leg, duck fat potato rösti, savoy cabbage, liquorice and Merlot sauce (GF)

Cod fishcake, chip shop curry sauce, crispy capers, soft boiled hen's egg, curry leaf (DF)

*Baked green lentil, shallot, spinach and nut Wellington,
torched tarragon carrots, chive oil, red wine sauce (VE)*

8oz Dartmoor centre-cut ribeye, peppercorn sauce, chunky chips, watercress £10 supplement

SWEETS

Tonka custard panna cotta, burnt apple and cider compote, crumble (GF)

Prosecco sorbet, lime and rum syrup, agave and coconut granola (VE, GF)

Dark chocolate crémeux, olive oil, amaretti crumble, griottines

Brie, fresh honeycomb, poached pear