

CHRISTMAS

ARRIVAL

125ml Glass of Champagne Collet Brut NV (vg)

ENTRÉE

Marinated olives + £4 (vg) (gf)

Smoked almonds + £4 (n) (vg) (gf)

Warm focaccia + £4.5 (v)
with salted butter or extra virgin oil & balsamic vinegar

STARTERS

Creamy butternut squash soup (v)
Crème fraîche, spiced seeds, focaccia

Pork & prawn scotch egg 2.0
Nduja, house hummus, brussel sprouts, edamame beans, garlic aioli

Charred celeriac (n) (vg) (gf)
Smoked chipotle, cashew & beetroot cream, green salsa, crispy shallots

Lamb croquettes
Pulled lamb shoulder, pineapple ketchup, whipped goat's curd, crispy sage

MAINS

Grilled corn-fed chicken supreme (gf) (df)
Butternut squash puree, confit potatoes, house jus

Vegan cheeseburger 2.0 - (vg)
Beetroot & carrot, smoked vegan cheese, iceberg, pickled cucumber, herb mayonnaise. Served with french fries or green leaf salad

Upgrade to sweet potatoes fries - £1

MEAT FROM THE GRILL

Aged 8oz Rib eye steak - Supp £3 (gf) (df)
Watercress, house jus

Aged 8oz Sirloin steak - Supp £3 (gf) (df)
Watercress, house jus

Aged 8oz Fillet steak - Supp - £5 (gf) (df)
Watercress, house jus

Lamb cutlets - Supp £4 (gf) (df)
Watercress, house jus

All served with french fries and sauce of your choice

DESSERTS

Chocolate bread & butter pudding (v)
Cornish clotted cream, chocolate sauce, rhubarb dust

Coconut panna cotta (vg) (n) (gf)
Cherry & Amaretto sauce, almonds

Pear & raspberry crumble (n) (v)
Almonds, vanilla ice cream, raspberry dust

SIDES

French green beans + £4.5 (vg) (gf)
Crispy shallots, lemon vinaigrette

Confit potatoes + £4.5 (gf)
Duck fat, smoked salt, garlic aioli

Green leaf salad + £4 (v) (gf) (dfa)
Cornish Yarg, semi-dried tomatoes, lemon vinaigrette

Red cabbage & carrot slaw + £3.5 (v) (gf)
Crème fraîche, spiced seeds

Celeriac rémoulade + £3.5 (n) (v) (gf)
Chives, chestnuts

French fries + £3.5 (vg) (gf)

Sweet potato fries + £4.5 (vg) (gf)

Duck leg confit (gf) (df)
Puy lentils, coffee pickled shiitake mushroom, sage oil

Hake cassoulet (df) (pa)
Cannellini & tomato cassoulet, chorizo, green salsa, pickled fennel, focaccia

SAUCES

Garlic aioli + £2 (v) (gf)

Parsley aioli + £2 (v) (gf)

Green peppercorn & brandy + £3 (gf)

Creamy mushroom & thyme + £3 (gf)

Green salsa + £2 (vg) (gf)

Beetroot mustard + £2 (vg) (gf)

Vegan herb mayonnaise + £2 (vg) (gf)

Neal's Yard cheeses - Supp £4 (v)
Stichelton, Cornish Yarg, Dorstone, spiced pear & plum chutney, pickled celery, grapes, crackers & focaccia

Ice cream or sorbet (two scoops) (v) (gf)
Vanilla, salted caramel, chocolate, coconut (vg), raspberry (vg)