

Festive Menn

2 courses - £26 3 Courses-£32

Starters

French Trio of Onion Soup, Isle of Wight Blue Crouton. (VGO)
Beech Ridge Farm Potted Goose, Cape Gooseberry Chutney, Sourdough.
Tian of Artichoke. Smoked Mayonnaise, Burnt Rosemary Butter, Rye Cracker. (VG)
Seared Cornish Mackerel, Apple & Dill Pancake, Dill Oil, Crème Fraiche.

Main Course

Festive Turkey, Pigs in Blankets, Chestnut Stuffing. Festive Nut Roast, Onion Loaf, Veggie Pigs. (VG)

Both Served with Roasted Potatoes, Carrot, Parsnip, Red Wine Gravy & Seasonal Vegetables

Cornish Plaice, Lemon Caper & Parsley Sauce, Braised Leeks, Charlotte Potatoes.

Long Horn Beef Cheek in Barolo, Celeriac Mash, Braised Carrot, Bacon Crouton.

Roasted Tempeh, Toasted Dhal Puree, Umami Ragu, Lime Pickle, Braised Carrot, Savoury

Carrot Cake. (VG)

Desserts

Christmas Pudding, Brandy Custard. _(VGO) Sweet Malt Cake, Malted Milk Ice Cream, Brandy Snap, Lemon Crème, Butterscotch. Apple & Sour Cherry Tart, Brown Sugar. _(VGO)

Festive Extra

Cheese & Port - £8 Coffee & Petite Fours- £5