

SET LUNCH MENU
2 COURSE - £14 OR 3 COURSE - £18

STARTERS

SOUP - TRIO OF ONION, BLUE CROUTON (GFO)(VG)

CRISPY WHITEBAIT, HOMEMADE TARTARE SAUCE

TIAN OF ARTICHOKE. SMOKED MAYONNAISE, RYE CRACKER(VGO)

BURRATA, MRS B'S CHILLI JAM, CRISPY SHALLOTS (VGO)(GF)

MAINS

TURKEY - PIGS IN BLANKETS, CHESTNUT STUFFING (GFO)(VGO)

FESTIVE NUT ROAST, ONION LOAF, VEGGIE PIGS (VGO)(GF)

MINUTE STEAK, TRIPLE COOKED CHIPS & CAFÉ DE PARIS BUTTER (GF)

CORNISH BEER BATTERED FISH & CHIPS, CRUSHED PEAS, TARTARE SAUCE

PUDDING

TRIO OF GELATO (VGO)

XMAS PUDDING, BRANDY CUSTARD (GFO) (VGO)

BLUE & WHITE CHEESE BOARD, RING O BELLS CHUTNEY (GFO)

A DISCRETIONARY 10% SERVICE CHARGE TO ALL FOOD BILLS.
100% OF THIS GOES TO OUR LOVELY TEAM.
PLEASE MAKE US AWARE OF ANY ALLERGIES OR DIETARY REQUIREMENTS