



Pre- Christmas Festive menu

This menu runs Monday-Saturday until 22nd December.

Starters

Game and king oyster mushroom terrine, quince and apple

Chestnut velouté, hen of the woods mushroom, wood sorrel (VG)

Cured salmon, dill, ink cracker

Hay baked garden beetroot, frozen goats curd, bee pollen (V)

Main

Bronze turkey and pancetta ballotine, Agen prune & cranberry stuffing, goose fat fondant potato, garden vegetables

Crown prince squash terrine, Hafod cheddar and pickled walnut croquette, cavalo nero (V)

Cornish hake, Fowey mussel broth, radish and braised lettuce, sea fennel

Spelt barley risotto, salt baked celeriac, crispy brassicas (VG)

Dessert

Christmas pudding, Brandy ice cream, spiced fruit jam

Passionfruit parfait, mascarpone mousse, oat and maple crumble

Dark chocolate torte, blackcurrant and orange sorbet (VG)

British cheese selection

Lunch: 2 course £25, 3 course £30 and a complimentary glass of Bucks Fizz or a Cranberry Mocktail

Dinner: 3 course only, £37.50

A discretionary service charge of 10% will be added to your bill.

VG = vegetarian V= vegan. Further vegan, dairy and gluten free alternatives are available and we can also cater for any other special dietary needs, Please let us know your requirements when booking.