

LUNCH MENU //

2 COURSE £24.99 / 3 COURSE £29.99

TO START //

CRISPY SHORT RIB FRITTER // pasture piccalilli

SPICED PARSNIP SOUP // curried oil, Coombeshead Farm sourdough *V, *VG, *GF

POTTED MACKEREL // red pickled egg, coombehead farm sourdough *GF

MAINS //

all served with triple cooked chips** & seasonal greens

FIRE ROASTED CHICKEN BREAST // bread sauce, chipolata, bacon, cranberry jus *GF

FLASH STEAK // grilled over coals, Cafe de Paris *GF

SEA TROUT GRILLED OVER FIRE // sea vegetables, clementine hollandaise *GF

MUSHROOM RISOTTO // truffled mascarpone, mushroom crisps *V, VG

DESSERTS //

IRISH CREAM CHEESECAKE // candied dark chocolate orange

BLACK FOREST TRIFLE // drunken cherries, clotted cream

PROPER BOOZY XMAS PUD // chai spiced prunes, brandy cream

V = Vegan VG = Vegetarian GF = Gluten free * = Can be made ** = Cooked in beef fat where bread crumbs are present

Alternate side dishes can be provided for V & VG guests. Please note this menu is subject to minor changes before Nov 1st

THREE COURSE FESTIVE MENU // £39.99

FOR THE TABLE.....

GLASS OF BUBBLY ON ARRIVAL

Coombeshead Farm sourdough, smoked butter *GF

TO START //

CARAMEL PORK BELLY // celeriac and apple remoulade GF

CORNISH MUSSELS // cider, bacon, leeks, cream GF

SPICED PARSNIP SOUP // coriander bhaji, Coombeshead Farm sourdough *V, *VG, *GF

CREAMY BURRATA // roasted squash, dried grapes, muscat dressing *V, VG, GF

CRISPY BLACK PUDDING // leeks, miso, quails egg

MAINS //

all served with triple cooked chips**, seasonal greens & leek gratin

FILLET OF HAKE GRILLED OVER FIRE // with sauce verjus, salsify & sea vegetables *GF

8OZ RUMP STEAK // cooked any way you like, Café de Paris butter *GF

MUSHROOM WELLINGTON // pickled chestnuts, goats curd, kale pesto VG

FIRE ROASTED CHICKEN BREAST // bread sauce, chipolata, bacon, cranberry jus *GF

BEEF PIE // bone marrow, puff pastry crust

600G CHATEAUBRIAND FOR TWO TO SHARE *GF

béarnaise, Café de Paris butter & peppercorn sauce

£10 per head supplement

DESSERTS //

CLEMENTINE TART // cultured cream, lemon balm

FESTIVE PAVLOVA // mulled fruits, vanilla mascarpone *V, *VG, *GF

HOT CHOCOLATE FONDANT // drunken cherries, clotted cream ice cream

PROPER BOOZY XMAS PUD // chai spiced prunes, brandy cream