



FESTIVE CELEBRATION DINNER

Three courses £39

Enjoy a warming festive drink to begin, followed by...

TO START

Smoked Wicketts' Farm Duck Breast

Peashoots, beetroot, hazelnut, orange

Hesketh Chardonnay

South Australia 2017/18 | 32.5

Jerusalem Artichoke Blinis

Merlot-poached pear, Helford Blue, roast artichokes

Picpoul de Pinet "M" Languedoc

France, 2018/19 | 32.5

Smoked Salmon Rilette Roulade

Preserved lemon purée and pickled vegetables

Tor del Colle Montepulciano

Italy 2017/18 | 26

MAIN EVENT

Pancetta Wrapped Turkey Breast

Braised red cabbage, root vegetable dauphinoise,
chestnut roasted sprouts, cranberry sauce, gravy

Caves des Grands Vins de Fleurie

France 2018/19 | 39

Mushroom Suet Pudding

Braised red cabbage, root vegetables dauphinoise,
chestnut roasted sprouts, mushroom cream sauce

Ermita de San Felices Selección

Spain, 2018/19 | 30.5

Pan Fried Newlyn Hake Fillet

Creamy mash, greens, bourguignon sauce, crispy
onions, roast onion purée

Laurent Miquel Albariño

France 2018/19 | 38

DESSERT

Homemade Christmas Pudding

Brandy sauce and brandy snap

Pedro Ximénez | 6

Autumnal Mess

Poached fruits, caramel & nutmeg meringue,
chestnut chantilly

Night Garden | 12

Westcountry Cheese Plate

Chutney, grapes, celery, homemade biscuits

Taylor's 10 Year Old Tawny | 6.75

All our food is freshly prepared and cooked to order. If you have any allergies or specific dietary requirements, please inform a member of our crew who will advise of ingredients used.