

Lunch

STARTERS

Parsnip soup, herb oil, croutons

Warm goats cheese salad tartlet

Ham and chicken terrine, dill pickle ketchup, toast

Smoked haddock arancini, katsu mayonnaise

MAINS

Turkey breast, pigs in blankets, crushed parsnip, roast potatoes, cranberry gravy, greens

Pork loin, mustard & apple gravy, crushed parsnips, roast potatoes, greens

Fillet of sea bream, pickled mushrooms, crushed parsnip, hispi cabbage

Celeriac risotto, truffled dressing, blue cheese, pear & chicory

DESSERTS

Christmas pudding, brandy sauce

Milk chocolate brownie, salted caramel, praline cream

Plum sorbet, spiced red wine poached plums, toasted almonds

Vanilla panacotta, apple compote, biscuit crumble

Two course £17 | Three course £22

Dinner

STARTERS

Parsnip soup, vadouvan spice, coriander yoghurt

Ham and chicken terrine, dill pickle ketchup, sour dough toast

Smoked haddock arancini, katsu mayonnasie, cucumber kimchi

Warm goats cheese tartlet, walnuts, truffle honey, bitter leaves

Grated slaw salad of carrots, beetroot, napa cabbage, peanuts, coriander, chilli, pomegranate

MAINS

Turkey breast, pigs in blankets, crushed parsnip, roast potatoes, cranberry gravy, sprouts

Beef feather blade, bourguignon sauce, grilled broccoli, red cabbage ketchup, truffle & parmesan chips

Salt baked celeriac, cashew milk, barbecued leeks, mushrooms, truffle dressing, pear and watercress

Sea bream, pickled mushrooms, crushed parsnip, mussel velouté, kale crisps, tarragon oil

Wild mushroom, celeriac and Cornish gouda pie, crushed parsnips, barbecued leeks

DESSERTS

Christmas pudding, orange marmalade, brandy sauce

Vanilla buttermilk panacotta, toffee apple, shortbread crumble

Plum sorbet, spiced red wine poached plums, Goldschlager

Milk chocolate délice, fruit & nut, milk jam, brandy snap

Cheese, Cornish Blue & Yarg, apple chutney, water biscuits

Two course £23 | Three course £30