



December 2017

STARTERS

Juniper & Silent Pool Gin Cured Salmon £8.95
Fennel Cream & Potato fritters, Caviar

Crispy Brie Wedges £7.95 *V*
Rosemary and Cranberry sauce, mixed leaves

Chicken Liver Parfait with Foie gras £8.95
Served with dill pickles and goose fat sourdough bread

Saltimbocca scallops £9.95 *GF*
Cauliflower puree with sage and pancetta

MAINS

Sirloin Steak a la Rossini £19.95 *GF*
28 days aged and marinated Sirloin steak served with foie gras, porcini mushroom in rich madeira jus with Dauphinoise potato

Devon Fish Stew £16.95 *GF*
Cod fillet with king prawns, cockles, mussels, chorizo, served with saffron rice on the side

Roast Turkey £14.95
Roasted winter vegetables, chestnut stuffing, gooseberry gravy served with rosemary roast potatoes

Chestnut, Squash & Porcini Risotto £13.95 *V GF*
Arborio rice with sage, porcini, squash, chestnut in sauvignon blanc cream sauce

SIDES

Chips, Mixed salad, Winter vegetables, Dauphinoise potatoes, Saffron rice £2.95

DESSERTS

Christmas Pudding £6.95 *V*
Homemade pudding served with orange & whisky whipped cream

Panna cotta with Prosecco Rhubarb £6.95 *GF*
Pannacotta served Prosecco roasted rhubarb, cinnamon and ginger

Baileys Tiramisu Mousse £6.95 *V*
Homemade Tiramisu mousse with Baileys and almond biscotti

Good food takes time. All our food is cooked to order - please bear with us during busy times. *V* Vegetarian *GF* Gluten Free
A optional service charge of 10% will be added to the bill. All tips are shared between the staff.

Some dishes may contain nuts or traces of nuts. Menu descriptions do not include all ingredients. If you have a food allergy, please let us know before ordering.