



CHRISTMAS MENU

3 Courses £47.50 per person

STARTERS

Creamy leek & potato soup, toasted sourdough (V/Vg)

Ox cheeks & blue cheese croquettes, spiced sauce

Smoked mackerel pate, samphire and dill butter, toasted sourdough

Goats cheese & pesto stuffed portobello mushrooms (V/Vg)

Coble lane fennel salami, celeriac & apple remoulade, seeded crisp bread

MAINS

Oyster marinated bavette steak, creamy mashed potatoes gravy

Breaded cod fillet, baked new potatoes, lime & garlic butter, garden pea salad

Clementine, figs, goats cheese, pomegranate seeds and walnuts salad

Spiced cauliflower steak, green butter & pea puree, pomegranate seeds, smoky harrisa tahini dressing (Vg)

Middle white pork bacon chop, black pudding bubble & squeak, celeriac & apple remoulade, fried egg

DESSERTS

Christmas pudding, vanilla ice cream (v)

Seasonal crumble, custard (V/Vg)

Chocolate brownie, vanilla ice cream (V/Vg)

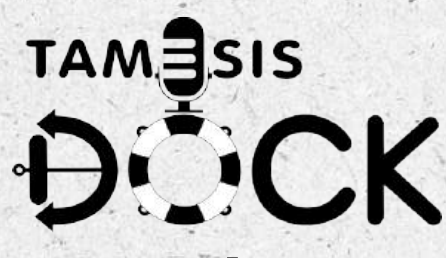
Bakewell tart, clotted cream (V)

Davidstow Cheddar, quince jelly, celery, seeded crispbread (V)

FOR THE TABLE

Priced per dish

Cauliflower cheese (V)	7.00
Pigs in blankets	6.00
Mini Yorkshire pudding & gravy	7.00
Brussel sprouts, bacon & chestnuts	6.50
Cheddar & harissa mayo loaded fries (V)	7.00



Before you order your food & drinks, please inform a member of staff if you have a food allergy or intolerance.

Tables of 4 or more are subject to a discretionary service charge of 12.5%.

An adult's daily recommended allowance is 2000 kcal.

Fish may contain small bones. All weights & measures are accurate before being cooked.

(V) vegetarian, (Vg) vegan.