

FESTIVE MENU

2 courses £27.95 | 3 courses £31.95

STARTERS

- Roast pumpkin soup, toasted seeds & sage 🌿
- Prawn cocktail, cucumber, tomatoes, gem lettuce, Marie Rose sauce
- Chicken liver pâté, carrot & apricot chutney, toasted baguette
- ½ baked camembert, carrot & apricot chutney, toasted focaccia
- Beetroot falafel, hummus & flatbread 🌿
- Calamari, aioli

MAINS


- Traditional roast turkey, Yorkshire pudding, chestnut stuffing, pigs in blankets, brussels sprouts, roasted roots & potatoes, gravy
- Vegan nut roast, brussel sprouts, braised red cabbage, roasted roots & potatoes 🌿
- Festive burger, sausage meat & chestnut stuffing, pigs in blankets, Cheddar cheese, house burger sauce, coleslaw & skin on fries
- Roast Brixham cod fillet, champ mash, pepper & olive relish
- Festive flatbread or salad
- 7oz Rump steak, field mushroom, tomato, parsley & garlic butter, chips & watercress
- Upgrade to an 8oz Ribeye steak +£7.50

DESSERTS

- Christmas pudding, brandy custard
- Chocolate brownie, vanilla ice cream, chocolate sauce
- Lemon cheesecake, raspberry sauce 🌿
- Festive waffle with Christmas pudding ice cream & cranberries
- Marshfield Farm real dairy ice cream 🌿 or sorbet of the day 🌿
- Clotted cream vanilla | Chocoholic heaven
- Salted caramel | Succulent strawberry
- Mature cheddar, blue Stilton, chutney, cracker
- +£3.95 supplement

🌿 Vegetarian 🌿 Vegan

A discretionary service charge for tables of 6 or more will be added to your bill and fairly distributed amongst the team who prepared and served your meal and drinks. For groups of less than 6 people, an option to add a tip will be given when you pay.



Available from 27th November until 24th December 2024

We welcome larger groups, and the flexibility of our restaurant layout and separate private areas enables us to try and seat larger parties together. If you want to discuss your individual requirements, please contact us direct on 01489 861383.

All bookings require a non-refundable £5 deposit per head to secure your reservation along with your pre-order completed on our online portal at least 7 days before your meal.

If you have any allergens or dietary requirements, please let us know at the time of your booking or scan the QR code to see what ingredients may contain allergens. We will always do our best to offer you alternatives or amendments to the menu to suit your needs. However, it's important that you understand that your meal is prepared in food areas where cross contamination may occur.

We work with fresh food, much of which is supplied daily. We are confident in our menu availability but may have to substitute items if there are any unavoidable supply shortages in December.

Why not visit us for breakfast? Fancy something different? Bring your group for breakfast, available daily until 11am until Christmas Eve.

