



EST. 1709

BOXING DAY 2023

STARTERS

Roasted celeriac and apple soup, parsnip crisps, crusty bread (VG, DF) *£6

Citrus gin cured salmon, pickled cucumber salad, rye toast (DF) *£9

Duck rilette, toasted sourdough, pickled winter vegetables * £9.50

Red onion, beetroot & soft cheese terrine, balsamic reduction, mixed leaves (VG)

Classic prawn cocktail, iceberg lettuce, Mary rose sauce, cherry tomatoes, granary bread * £9

Baked ham hock & mature cheddar croquettes, mustard mayo £8

MAINS

8oz Sirloin, chunky chips, beef tomato, grilled field mushroom, bearnaise sauce £28 (GF)

Venion haunch, crushed potatoes, fennel, red wine shallot, chocolate & black cherry sauce £22

Chicken stuffed with brie, wrapped in crispy bacon, Hasselback potatoes, creamed cabbage £20

Kenniford farm Pork belly, colcannon potatoes, creamy cider sauce, seasonal veg £20 (GF)

Roast fillet of sea bass served with a shellfish, potato, fennel, tomato, and saffron bisque £19 (GF)

Gammon steak, fried egg, chunky chips, peas £17.95 (GF)

Prosecco battered haddock, chunky chips, tartare sauce, minted peas, £18.95*

Chickpea & veg masala, pilau rice, poppadum's, mango chutney £15.00 (VG, VE)

Winter root vegetable filo tart, white truffle & cauliflower purée, rosemary gravy £17 (VG)

DESSERTS

Biscoff yule log, baileys & chocolate sauce

Traditional Christmas pudding, brandy sauce *

Apple & mulled winter berry crumble, custard, or ice cream (GF)

Strawberry & coconut parfait (VE) (GF)

EACH DESSERT ABOVE £7

CHEESEBOARD TO SHARE

Sharpham brie, Quicks cheddar, Devon blue, biscuits, celery, grapes, chutney *GF £10

VE - Vegan, VG - Vegetarian, GF - Gluten Free

*Denotes dishes that are or can be adapted to be gluten free, please ask your server. We are happy to provide you with allergen guidelines for all our menu items, but due to the nature of our busy kitchen, there is a small risk that traces of these may be found in any other dishes



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DESSERTS

Biscoff yule log, baileys & chocolate sauce
Traditional Christmas pudding, brandy sauce *
Apple & mulled winter berry crumble, custard, or ice cream
Strawberry & coconut parfait (VE) (GF)
EACH DESSERT ABOVE £7

CHEESEBOARD TO SHARE

Sharpham brie, Quicks cheddar, Devon blue, biscuits, celery, grapes, chutney *GF £10

ICE CREAM

Vanilla, Mint choc chip, Salted caramel, Strawberry, Chocolate, Honey
Sorbet Raspberry, Lemon, Mango
1 Scoop £2.00, 2 Scoops £4.00, 3 Scoops £6.00

HOT DRINKS

English breakfast tea £3	Cappuccino £3.50
Fruit teas and infusions £3.20	Hot chocolate £3.50
Espresso Single / Double £3.20/£3.30	Mocha £3.90
Americano £3.30	Latte £3.50
Oat milk 50p	Flat white £3.95

AFTER DINNER DRINKS

Balvenie 12 year £5.95	Baileys £3.70 50ml
Highland Park 12 year £5.80	Amaretto £3.40
Courvoisier £3.95	Taylors LBV £4.50 50ml
Martell VS £3.95	Jamesons £3.75

All prices 25ml

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