



Festive a la carte menu

Salad of vegetables with toasted seeds, citrus and beetroot dressing.	£10.00
Risotto of Cornish cock crab with its own velouté and parmesan crackling.	£14.00
Seared yellow fin tuna with cucumber, wasabi and yuzu.	£13.00
Tranche of cod with salt cod brandade, caramelised garlic and parsley.	£13.50
Somerset game and duck foie gras terrine, comice pear chutney	£14.50
Merrifield Farm chicken and wild mushroom tortellini, roast chicken foam	£12.00



Cannelloni of crown Prince squash with butternut and goat's cheese .	£16.50
Slow cooked Gloucester Old Spot pork belly, spring onion creamed potato and crackling.	£19.50
Tranche of Cornish grey mullet with Bombay potatoes, garlic spinach and spiced bhajis.	£21.75
Roast mallard duck with Alsace cabbage, fondant potato and squash.	£24.00
Sherry glazed shin of Stokes Marsh beef, pied de mouton mushrooms and cavolo nero.	£25.25
Pavé of Brixham plaice, crispy squid, broccoli shoots and salsa verde.	£27.00



Apple and blackberry mousse with blackberry sorbet and crisp apple.	£9.25
Clementine and polenta cake, crème Frâiche ice cream and pomegranate.	£9.25
Almond and fig iced parfait with glazed figs and mascarada liqueur.	£9.25
Dark chocolate fondant, chocolate shake and peanut ice cream.	£9.25
Selection of homemade ice cream and sorbets.	£9.25
West Country cheese plate, chutney and grapes.	£12.00
Warm goat's cheese fritter, caramelized figs and jelly.	£12.00



Additional courses and Side dishes

Amuse Bouche

Jerusalem artichoke velouté	£3.50
Spiced Mackerel with pickled vegetables	£5.00

Vegetables

Roast ironbark squash with parmesan and aged balsamic	£4.00
Rosemary and garlic roast roseval potatoes	£4.00

Intermediate

Raspberry sorbet finished with pink Champagne	£4.00
Cannelloni of Scottish King scallop, Caviar cream	£12.25



Freshly brewed coffee and leaf tea with Christmas rum truffles and mince pies	£4.75
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This menu is available from 1st – 23rd December , parties of eight or more guests are asked to pre-order in advance or select a set menu with one dish per course to be served to the entire party. For larger parties of twenty or more, please contact the events team to discuss the individual requirements for your event.

Please note that we add 10% gratuity to every bill. 100% of tips are shared with the team