

## FESTIVE SET MENU

### STARTERS

Smoked salmon tartare, roasted beetroot, quince, hazelnut

Parsnip soup, parsnip and pecorino raviolo, maple gel, chicory (V)

Spiced duck leg terrine, plum ketchup, pickled plum, sage, sprout leaves

### MAINS

Cornish hake, walnut butter sauce, roasted sprouts, brown shrimp, parsnip

Carrot and swede terrine, smoked cheese sauce, marmite, roasted onion (V)

Slow cooked beef short rib, spiced red cabbage, cauliflower, horse radish

### DESSERTS

Westcombe cheddar, oat cracker, chutney

Toffee tart, gingerbread ice cream, ginger crumb, sherry caramel

Vanilla Crème Brûlée, mulled cider sorbet, poached apple, apple crisp

2 courses £42

3 courses £48

Optional wine flight (2 glasses): £15

Optional wine flight (3 glasses): £20

*\*Please be aware that fish dishes may contain fish bones\**

*Please be aware that game dishes may contain lead shot*

*(v) Please note that these dishes are suitable for vegetarians.*

*A discretionary service charge of 10% will be added to your final bill.*

*Please let us know if you have any dietary requirements or intolerance.*

