



BOXING DAY MENU

FOR THE TABLE

HOUSE FOCACCIA, Whipped Butter

STARTERS

PARSNIP SOUP, Curry Emulsion, Pears GF V

GRILLED CAULIFLOWER, Spicy Peanut Dressing, Pickled Red Cabbage Salad, Coriander DF Vegan

DUCK LIVER PARFAIT, Apple Chutney, Cornichons, Toasted Sourdough

PUMPKIN RAVIOLI, Crispy Kale, Toasted Hazelnuts, Sage Butter V

BRIXHAM CRAB & KING PRAWNS, Gem Lettuce, Tomato, Fennel, Cocktail Dressing GF

CRISPY LAMB, Asian Salad, Chinese Plum Sauce, Coriander, Chilli DF

MAINS

AUBERGINE PARMIGIANA, Swiss Chard, Leeks, Chilli, Ashmore Cheese GF V

ROASTED BUTTERNUT SQUASH, Pesto, Roast Potatoes, Seasonal Vegetables GF Vegan

ROASTED SIRLOIN OF BEEF, Roast Potatoes, Seasonal Vegetables & Yorkshire Pudding

CORN FED CHICKEN BREAST, Roast Potatoes, Seasonal Vegetables & Yorkshire Pudding

SLOW COOKED PORK BELLY, Champ Potatoes, Hispi Cabbage, Roasted Carrots, Red Wine Jus GF

BLACK ANGUS FILLET (220G), House Chips, Green Beans, Rocket, Bearnaise Sauce GF

SEARED SEA BASS FILLET, Chickpea, Squid & Smoked Paprika Ragout, Courgettes, Aioli GF

PETERHEAD COD FILLET, Scallop & Prawn Dumpling, Shellfish Bisque, Spinach, New Potatoes

DESSERTS

APPLE & BLACKBERRY CRUMBLE, Vanilla Ice Cream GF Vegan

ROCKY ROAD, Amarena Cherries, Raspberry Sorbet GF Vegan

PEANUT BUTTER PARFAIT, Candied Peanuts, Crème Fraiche, Caramel Sauce GF

STICKY TOFFEE PUDDING, White Chocolate Ice Cream

DARK CHOCOLATE MOUSSE, Chocolate Brownie, Marshmallows, Cherries GF

CHEESE SELECTION, House Crackers, Grapes, Chutney

£65 PER PERSON ~ £20 CHILDREN

Some dishes may contain nuts and other allergens. Please inform a member of staff of any allergies or dietary requirements and we will happily accommodate you. A discretionary service charge of 12.5% will be added to your bill. All prices include VAT