



Festive Menu 2026

Lunch daily from 12-2.30pm / Dinner Fri, Sat & Sun 6.30-8.30pm
£49.50 per person / 48hrs advance booking required

To Start

Mulled Wine £6.50 Supplement

First Course

French Onion Soup (GF*)

Or

Root Vegetable Soup (VG / GF*)
sourdough

Chicken Liver Parfait (GF*)
fig chutney, toasted brioche

Goat's Cheese and Beetroot (VE / GF*)
celeriac remoulade, crostini

Pan Fried Lyme Bay Red Mullet Fillet (GF)
courgette and garlic velouté, grilled courgette, crispy capers

Seared Pork Belly (GF / DF)
black pudding croquette, burnt apple purée, cider jus

Main Course

Roast Turkey Breast
honey glazed parsnip & carrot, pancetta sprouts, goose fat roast potatoes,
pigs in blankets, stuffing, turkey jus

Pan Fried Lyme Bay Seabass Fillet (GF / DF*)
saffron potato, cauliflower purée, mange tout, salsa verde

Salt Aged Confit Duck Leg (GF / DF*)
fondant potato, red cabbage, cavolo nero, jus

Fillet of Cod (GF)
potato paste, petit pois, pancetta

Nut Roast (VG / GF)
roast potatoes, green beans, carrot & parsnip, vegetable gravy

Puddings

Steamed Christmas Pudding
brandy crème anglaise

Spiced Infused Pineapple (VG / GF)
cinnamon & orange peel, coconut gel, pink Champagne sorbet

Chocolate Fondant
chocolate soil, walnut ice cream

Spiced Apple & Cinnamon Crumble (GF)
crème anglaise

Selection of West Country Cheeses (GF*) £8 Supplement
grapes, celery, quince jelly, chutney with artisan crackers

To Finish

Festive Swirl & Freshly Brewed Coffee £5.50 Supplement

Dishes are subject to change

*Some of our foods contain allergens and some may have traces of nuts.
Please speak to a member of staff for more information*

