



FESTIVE MENU 2026

Every Friday and Saturday from the 27th November to the 18th December



£31 for 2 courses

£37.50 for 3 courses

£45 with a glass of fizz on arrival

STARTERS

Smoked tomato soup, basil oil

Tiger Prawn seaweed terrine, marie rose sauce

Wild Mushroom Potato Rosti, wild mushroom ketchup, confit chestnut mushroom

MAINS

Ballotine of turkey, Pig in Blanket, Roasted Potatoes, Parsnip, Bacon Garlic Creamed Sprouts, Glazed Carrots, Cranberry Sauce

Butternut Squash Wellington, Roast Potatoes, Parsnip, Glazed Carrots, Garlic Sprouts

Pan Fried Sea Bass, Roasted Red Pepper Risotto, Kale, Parsley and Lemon Sauce

Slow Roasted Brisket, Dauphanoise Potatoes, Hispi Cabbage, Glazed Carrots, Thyme and Red Wine Jus

DESSERT

Christmas Pudding Hot Chocolate Fondant, Vanilla Ice Cream

Raspberry, Lychee and Prosecco Parfait and Pistachio Ice Cream

Sticky Toffee Pudding, Toffee Pudding, Vanilla Ice Cream

Selection of Cornish Cheeses', Pear Chutney, Artisan Biscuits (£5 supplement).



Please make us aware of any allergies or intolerances at the time of ordering.