

CHRISTMAS FEAST

Starters

Roast cauliflower soup, toasted chestnuts, sourdough (vg)

Beetroot hummus, pistachios, chicory, radish, sourdough (vg)

Turkey, apricot & pistachio scotch egg, dandelion salad

Fowey mussels, samphire & white wine

Sweet potato & squash hash, fried duck egg, parsley & cucumber dressing (v)

Mains

Crown of English turkey, pigs in blankets, bread sauce, creamed Brussel sprouts, crushed roots, goose fat roast potatoes, Savoy cabbage, honey roasted parsnips, gravy

Roast sirloin of beef, horseradish cream, creamed Brussel sprouts, goose fat roast potatoes, crushed roots, Savoy cabbage, honey roasted parsnips, gravy

Butternut squash, spinach, fennel & chickpea bake, Bloody Mary sauce, sprouting cauliflower, rosemary roast potatoes, roasted parsnips (vg)

Slow cooked beef, ale & parsnip suet pie, crushed carrot, swede & lovage, savoy cabbage & gravy

Wild mushroom & chestnut tagliatelle, chestnuts & Sussex Charmer (v)

Puddings

Christmas pudding, brandy butter ice cream

Apple, fig & chestnut crumble, custard

Chocolate brownie, salted caramel ice cream, toasted nuts & fruits (vg)

Salted chocolate, cranberry & pistachio tart, salted caramel ice cream

Cenarth Brie, quince jelly, celery, seeded crackers

3 courses £35.00

Before you order your food and drink, please inform a member of staff if you have a food allergy or intolerance. Tables of 6 or more are subject to a discretionary service charge of 12.5% will be added to your bill.