



BOXING DAY 65

TO BEGIN

Salcombe crab sarnie, wasabi mayo, apple, pickled lemon, brioche

Smoked ham hock terrine, malt loaf, beer pickles, parsley and tarragon

Celeriac and apple soup, caramelised onion butter, pesto, cheesy scone

TO FOLLOW

Smoked braised Devon short rib of beef, creamed potato, silver skin onions,
chestnut mushroom, bacon, kale (gf)

Atlantic Trout, pickled cucumber, Bantham rose beurre blanc, keta caviar, soft
herbs (gf)

Roasted aubergine, fire roasted red pepper sauce, barrel aged feta, green
harissa, coriander (v)(gf)

TO FINISH

Lemon cheesecake, raspberry, shortbread

Valrhona 64% dark chocolate cremeux, vanilla olive oil, Cornish sea salt (gf)

Baron Bigod, waffle, Damson jam, truffle

COFFEE & SOMETHING SWEET

Vegetarian (v) Vegan (vg) Gluten Free (gf) All our food is prepared in the kitchen where nuts, gluten and other allergens are present, and our menu descriptions do not include all ingredients. If more information about allergens is required, please ask a member of the team