



FESTIVE MENU

STARTERS

La Mouclade mussels with a lightly spiced curry sauce

Stir-fried salt and pepper squid with red chilli and spring onion

Parma ham, rocket, Gorgonzola, figs and basil

Baked Portobello mushrooms with Roquefort, walnuts and sourdough (from Rick's new book)

MAINS

Guinea fowl with pardina lentils

Smoked haddock with Davidstow Cheddar rarebit and wilted spinach (from Rick's new book)

Red mullet spaghetti

Deep red wine vegetable stew with thyme dumplings (from Rick's new book)

DESSERTS

Spiced pear poached with blackberries and red wine

Chocolate and Amaretto tart with crème fraîche

Apple tarte tatin with vanilla ice cream

Our boozy Christmas pudding with brandy sauce

LUNCH 2 courses £29 | 3 courses £32

DINNER 3 courses £36

Available 25th November – 1st January