



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 charred sourdough

MAINS

Guinea fowl with pardina lentils

Red mullet spaghetti

Smoked Haddock with Davidstow Cheddar rarebit and wilted spinach

Deep red wine vegetable stew with thyme dumplings

DESSERTS

Spiced pear poached with blackberries and red wine with vanilla ice cream

Chocolate and Amaretto tart with crème fraîche

Apple tart tatin with Cornish clotted cream

Our boozy Christmas pudding with Cornish clotted cream

LUNCH 2 courses £29 | 3 courses £32

DINNER 3 courses £36

Available 25th November – 1st January

Please ask for information on allergens.
A discretionary service charge of 12.5% will be added to your bill.