



FESTIVE LUNCH MENU

Seasonal Soup of the Day with Grilled Sourdough Bread (v)

Duck Liver Parfait with Mulled Fig and Date Chutney, Candied Walnuts and Toasted Brioche

Tempura Tenderstem Broccoli with Pickled Radish, Charred Broccoli and a Cashew and Sesame Puree (v)

Butter Roasted Turkey, Duck Fat Roast Potatoes, Seasonal Vegetables, Cranberry Sauce, Stuffing and Gravy

Cornish Fish of the Day, Lightly Braised Root Vegetables, Borlotti Beans and Sourdough Crumb

Roasted Crown Prince Pumpkin Risotto, Pumpkin Seeds, Blue Cheese, Wild Rocket and Crème Fraiche (v)

Natural Yoghurt Panacotta with Autumn Fruit Compote, Red Plum Sorbet and Granola

Steamed Christmas Pudding with Fig Sorbet and Brandy Cream

Affogato with Homemade Vanilla Ice Cream

2 courses £20

3 courses £25