



to start

- * Slow braised pig cheek, celeriac puree, crisp pancetta, black pudding fritter & jus. (D) (GFA)
- * Pressed ham hock, crispy quail egg, microcress & mustard. (D) (GFA)
- * Maple & beetroot cured salmon, radish, baby beets & microcress.
- * Celeriac veloute, chestnuts & homebaked roll.

the main event

- * Seared stuffed turkey breast, duck fat roasties, pigs in blankets & traditional xmas trimmings. (DFA)
- * Rare roast rib of beef & dauphinoise, tenderstem broccoli & jus. (D)
- * Pan fried hake, charred leeks, roast baby potato, peas, beans & pea puree. (D)
- * Beetroot wellington, baby potatoes, baby carrots, tenderstem broccoli & jus.

to finish

- * Christmas pudding baked Alaska. (D)
- * Hot chocolate fondant, toasted hazelnuts, popping candy & salted caramel ice cream. (D)
- * Home-made sticky toffee pudding, toffee sauce & vanilla ice cream. (D)
- * Lemon posset crumble with winter berries.
- * Salcombe dairy ice cream selection, brandy basket & fresh berries. (D)
- * 3 local cheeses, marinated mini figs with artisan crackers & chutney. (D)



* 2 COURSES: £26.95 * 3 COURSES £29.95

No deposit required. Any cancellations with less than 48 hour notice, £10 per head will be applied.

crabby christmas cracker 3 courses for 2*

December 9, 10, 16, 17 & 23 (*minimum 12 people booking)