



DECEMBER MENU

Starters

Apple & Parsnip Soup

Chestnuts, Parsley Oil & Bread - 9

Smoked Mackerel Pate

Horseradish, Beetroot Relish, Granny Smith Apples & Sourdough Toast - 10

Primrose Herd Pigs in Blankets

Cranberry & Port Sauce - 10

Main Courses

Venison Stew

Creamy Mash Potato, Braised Red Cabbage & Pickled Walnuts - 22

6oz Rump Steak

Seasonal Veg, Mushrooms, Peppercorn Sauce & Rustic Fries - 26.5

Winter Squash & Truffle Risotto

Cornish Gouda, Wild Mushrooms, Pumpkin Seeds & Seasonal Veg - 19 (ve/v)

Smoked Haddock & Sweetcorn Chowder

Seaweed Crackers - 21

Whole Grilled Lemon Sole

New Potatoes, Samphire, Capers & Brown Butter - 21

Desserts

Classic Christmas Pudding


Italian Meringue & Cranberry & Port Sauce - 9

Chocolate Cremeux

Chocolate Sorbet, Chocolate Crumb with Drunk Cherries - 9

Selection of Cornish Cheeses

Cranberry & Port Sauce, Seaweed Crackers & Grapes - 12.5



A discretionary 10% service charge will be added to your bill.
Please speak to a member of staff for allergens.