



2 Course Christmas Lunch Menu 2023 *(tables of 6 or less)*

To be taken by the whole table at £35pp. Pre-order required.

Porlock Oyster *(Mignonette, Tabasco & Lemon)*

(Supplement £3.5ea)

All menu options include the following to begin:

Homemade Sourdough, Soda Bread & House Butter

Starters for the table (select up to 4 dishes depending on table size)

Parfait, Brioche & Chutney

Crispy Pigs Cheek, Fennel, Chicory & Mustard

Roast Crown Prince, Beetroot, Treviso & Pickled Walnut *(v)*

Steamed St Austell Mussels, Fennel, Leeks, Cider & Smoked Butter

Cured Mackerel, Beetroot & Horseradish

Shallot Tarte Tatin, Chestnut & Somerset Pecorino *(v)*

Mains (select up to 3 dishes depending on table size)

Celeriac & Wigmore Pie *(v) (available as individual on request)*

Goose Leg, Smoked Bacon, Cranberry & Sage Pie

Braised Venison Shoulder, Red Wine, Shallot & Ceps

Whole Grilled Fish, Brown Shrimp, Parsley & Lemon

Dry-Aged Welsh Ex-Dairy Beef *(Supplement £10pp)*

All Mains for the table are accompanied by trimmings & condiments

Please inform a member of staff if you have any allergens or dietary requirements. We will be happy to advise which dishes are suitable. Unfortunately, we cannot guarantee the absence of traces of nuts and other allergens. All of our game may contain shot. We will apply a discretionary 12.5% service charge to all dining tables.