

EVENING FESTIVE MENU

English Garden Soup £5.25 DF, VG, V, GFR
Made with Tomato, Fresh Beans and Vegetables.

Spiced Parsnip Soup £5.25 VR, VGR, GFR
With Smoked Bacon and Basil Oil Garnish.

Ham Hock and Parsley Terrine £5.95 DF, GFR
With Pickled Baby Gherkins and Apple Chutney.

Smoked Salmon Tart with Shaved Fennel £6.50

Salad of Vanilla Poached Peach and Candied Hazelnuts
£6.25 DF, VG, V, GF

Potted Shrimp with Nutmeg and Lemon £6.75 GFR

Bickleigh Fishake with Spiced Tomato Jam £6.95

Traditional Turkey £10.95 DF, GFR
With Apricot and Sage Stuffing, Pigs in Blankets,
Roast Potatoes and Red Wine Gravy.

Braised Top Rib Flank £12.95 DF, GF
With Devon Ale Sauce and Root Vegetable Crush.

Broth of South West Lamb £11.95 DF
With Parsley Dumplings, Swede, Sweet Potato and Carrot.

Fillet of Smoked Haddock £12.50 GFR
Served with Fried Rice Cake, Seasoned Curly Kale and
Citrus Sauce.

Salad of Marinated Chicken £11.50 VR, VGR, DF, GFR
With Celery, Apples, Toasted Walnuts, Grapes, and Croutons.

Roasted Cod Loin £12.50 GF
With River Exe Mussels, White Wine, Cream and Dill.

Confit Duck Leg £12.25 GF
With Champ Potatoes and Sour Cherries.

Baked Butternut Squash £10.95 V, VG
With Tomato Casserole and Vegan Style Blue Cheese.

Homemade Desserts £5.50
See Party Menu opposite.

All main courses are served with a selection of fresh seasonal vegetables and potatoes.

Available evenings throughout December. Selected dishes available as daytime specials.

BOOK NOW!

Call us on
01884 855 419