







- Set Menu -£35 per person

Starters

Devon scallops, heritage carrots, sea buckthorn & dill (gf)

Smoked beetroot carpaccio, whipped vegan feta, toasted hazelnuts & rocket (gf)

Exmoor pork pâté-en-croûte, mulled spiced pear chutney, toasted brioche & watercress salad

Baked goats cheese, truffle honey, figs & croutons

Mains

For the table: double egg Yorkshire puddings*, herb roasted potatoes, crushed swede, braised red cabbage, glazed parsnips, sage & onion farm house stuffing* and proper gravy (*item contains gluten)

Traditional Christmas dinner, turkey breast, pigs in blankets, cranberry sauce (gf)

Exmoor National Park beef rump, slow cooked beef cheek, roasted beer onion & watercress puree (gf)

Butternut squash terrine, kirsch cherries, chestnuts & walnut (gf)
Seabass fillet, apple, cucumber & kohlrabi (gf)

Puddings

Classic homemade Christmas pudding, salted caramel & brandy butter sauce

Honey & fennel brulée, poached pear & amaretti (gfa)

70% dark chocolate tart, kirsch cherries, almond & honeycomb ice cream

Westcountry cheese board, spiced pear chutney, seeded crackers, celery & grapes (gfa)

When ordering your food and drink, please inform a member of the team if you have a food allergy or intolerance. As part of the nature of fresh game, dishes may contain traces of shot. Provenance may vary subject to supply. An adult's recommended daily calorie allowance is 2,000 kcal. Tables of 4 or more are subject to a discretionary service charge of 12.5%.