

# THREE COURSES £25.95<sup>PP</sup>

## STARTERS

**TOMATO & ROASTED RED PEPPER SOUP** topped with rich sunblush tomatade, served with warm bread & Netherend Farm salted butter (v) or olive oil & balsamic (ve)

**DUCK LIVER PARFAIT\*** zesty orange curd, tarragon & sherry vinegar infused with grapes, with toast

**SMOKED SALMON, PRAWN & CRAB POT** topped with Devon crab crème fraîche, served with ciabatta

**CREAMY PARIS BROWN & OYSTER MUSHROOMS\*** in a white wine cream, topped with garlic & rosemary pangrattato, served with pastry straws for dipping (v)

**DEEP-FRIED BRIE\*** in panko breadcrumbs & a spiced fruit chutney (v)

**SEARED SCALLOPS** served with crisp pancetta & minted pea purée (+£2.50)

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## MAIN DISHES

**ROASTED TURKEY** with lemon & thyme stuffing, Cumberland pig in blankets, beef dripping roasted potatoes, seasonal vegetables, bread sauce & gravy

**PAN-FRIED SEABASS & KING PRAWNS** on peas, fennel & samphire with baby potatoes & a dill tomato hollandaise

**CANDIED NUT ROAST†** root vegetables and beetroot topped with pecans, cashews & cranberries. Served with a red cabbage & beetroot purée, tenderstem broccoli, cavolo nero & pesto (ve)

**PRIME BEEF BURGER** with Monterey Jack cheese, lettuce, tomato and burger sauce in a seeded bun, with fries and pickles on the side

**SLOW-COOKED PORK BELLY & CARAMELISED APPLE PIE\*** with dauphinoise potatoes, beetroot & red cabbage purée, crisp sage & a Bordelaise sauce

**8OZ RUMP STEAK** Served with rustic thick-cut chips, roasted mushroom, confit tomato and parsley butter (+£3)

**10OZ RIB-EYE STEAK** Served with rustic thick-cut chips, roasted mushroom, confit tomato and parsley butter (+£8)

**PORTOBELLO MUSHROOM WELLINGTON** with tenderstem broccoli, sprouts, roast parsnips, carrots and a vegan gravy (ve)

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## DESSERTS

**PLUM, APPLE & DAMSON CRUMBLE** topped with a demerara sugar crumb, served with custard (v) or with a soya vanilla custard (ve)

**WARM BELGIAN CHOCOLATE BROWNIE** with Belgian chocolate sauce and vanilla ice cream (v)

**BLUEBERRY POLENTA CAKE** served with berry compôte & vegan ice cream (ve)

**CARAMELISED BRANDY SNAP CRÈME BRÛLÉE** served with home-baked vanilla sable biscuits (v)

**HOUSE CHEESE BOARD** a selection of British cheeses with Fudge's savoury biscuits, grapes, celery and chutney (+£2)

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Our food and drinks are prepared in food areas where cross contamination may occur and our menu descriptions do not include all ingredients. If you have any questions, allergies or intolerances, or you require our allergen information, please let us know before booking and at the time of your visit. Please refer to our allergen information at the time of your visit to check for changes. Full allergen information will be available from early November to allow you to confirm your booking. The information available is, to the best of our knowledge correct, however is subject to change between the time of advance booking and the time of dining.

\*Contains alcohol. †Contains tree nuts and/or peanuts. (v) = made with vegetarian ingredients.

(ve) = made with vegan ingredients, however some of our preparation and cooking methods could affect this.

All bookings remain provisional at the current time and cannot be confirmed fully until the UK Government provides updated guidance. Once this is the case we will contact you to confirm the details of your booking. Your deposit will remain safe and in the unfortunate event that your booking cannot proceed, we will refund your deposit in full, using the original method of payment.