



Christmas Function

2 courses £38.00

3 courses £45.00

Aperitif

Bloody Orange

£10.50

Tanqueray Flor de Sevilla gin, triple sec, orange bitters, Italian blood orange soda, candied orange

The Tytherleigh 'Spritz'

£9.50

Pentire coastal spritz, Leitz riesling, soda (**alcohol free**)

Leitz 'Eins Zwei Zero' Riesling, Rheinhessen, Germany

Impressively tasty **alcohol free** Riesling, with flavours of citrus & rhubarb and an aromatic, overarching squeeze of lime (0% abv)

175ml £5.50

Starters

Glazed parsnips, poached pears, sumac, walnut tuille, cheese custard

Gin cured trout, trout paté, burnt orange, shaved fennel, dill emulsion

Pork, black pudding & streaky bacon terrine, caramelised apple, apple compote, ale & treacle loaf

Mains

Roasted Scottish salmon, brown butter carrots, mussels, rainbow chard, pearl barley

Venison loin, braised red cabbage, curly kale, braised shoulder stuffed roscoff onion, fondant potato, pickled red currants, venison sauce

Butternut squash pithivier, pickled oyster mushrooms, squash fondants, cavolo nero, polenta, miso

Beer battered haddock & chips, crushed peas or mixed leaves and homemade tartar sauce

Pudding

Cranberry & white chocolate tart, pine ice cream, cranberry granita

Figgy pudding, fig compote, crème Anglaise, ginger tuille

Mincemeat parfait, raisin purée, brandy cream, brandy snap, candied nuts

All tips go to the staff in their entirety.

Tables will include a discretionary 12.5% service charge.