

Festive Menu 2024

Nibbles

BEER BATTERED SAMPHIRE (VG) Vinegar Gel	6
GREEN OLIVES Pickled Herring Smoked Fish Crouton	6
TARAMASALATA Cucumber Relish Sourdough	6

Seafood Bar

CRAB MAYO	13
SMOKED SALMON	13
CREVETTES All Served With Cucumber Relish Mayo Seaweed Butter Lemon Sourdough	13
ADD A POT OF PICKLED COCKLES	3.50
BRITISH OYSTERS Tabasco Lemon Shallot Dressing	3.50 EACH

Small Plates

BRIXHAM BAY CRAB SOUP Gruyère & Crab Toastie	10
TREACLE CURED TROUT Clementine Fennel Salad Mascarpone	11
DUCK LIVER PARFAIT Piccalilli Hazelnut Toast	10
GLAZED PIG CHEEKS Lobster Bisque Apple	11
SMOKED HADDOCK FISHCAKE Mussel Remoulade Smoked Fish Mayo	9
BUTTERNUT SQUASH & SAGE ARANCINI (VG) Squash Velouté Pickled Mushrooms	9
KENTUCKY FRIED TROUT Green Slaw Yoghurt	10 / 20

Large Plates

BEEF WELLINGTON Potato & Beef Hash Cabbage Glazed Carrots Madeira Jus	28
BRILL MEUNIÈRE Brown Butter Capers Samphire Lyonnaise Potatoes	26
ROAST TURKEY THIGH Goose Fat Potatoes Stuffing Sprouts Bread Sauce Turkey Gravy	23
POACHED LOCH DUART SALMON Dill Potatoes Cucumber Crab Champagne Sauce	25
FISH & CHIPS Pea Purée House Pickles Tartare	18
MARINERS MUSSELS White Wine Garlic Butter Seaweed Pesto Sourdough	10.50 / 21
JERUSALEM ARTICHOKE TART (VG) Turnip King Oyster Mushroom Cabbage Confit Onion Velouté	20

Sides

SKIN-ON FRIES Seaweed Salt	4
CHARRED HISPI CABBAGE Lardo Crispy Onions	5
CHEESY PARSNIPS Confit Onion Parmesan	5
MASHED POTATO Chives Spring Onions	4

Pudding

HONEY PANNA COTTA Blackberry Honeycomb Gingerbread	8
DARK CHOCOLATE DELICE Sherry Raisins Fudge Milk Ice Cream	9
FIGGY PUDDING (VG) Red Wine Figs Brandy Ice Cream	8
CHOUX BUN Eggnog Quince Jam Pear Spiced Chestnuts	9
BRITISH CHEESE Plum Chutney Fruit Spiced Almonds Sourdough Crackers	15
PETERSFIELD ICE CREAM & SORBETS Please ask your server for today's selection of flavours	2.50 PER SCOOP