

WINTER PARTY MENU

3 COURSES £36 *per person*

STARTERS

Spiced red lentil soup fresh coriander *ve*

Hunter's linguine wild rabbit • organic Devon pancetta • mushrooms *(May contain shot)*

North African spiced MSC cod cheeks 'Nduja • feta • spring onion

Devon blue cheese & poached pear salad hazelnuts • rocket • Dijon dressing *v*

MAINS *Side orders are available to order separately*

Braised shin of organic beef swede mash • roasted onions

MSC smoked haddock spinach • poached egg • mustard sauce

Wild mushroom gnocchi sun-dried tomatoes • cavolo nero • mushroom cream *v*

MSC fish & chips homemade mushy peas • tartar sauce

Shepherd's pie Haye Farm organic mutton • vintage farmhouse Cheddar

Spiced *lamb-style* mince flatbread *ve*

Cream cheese *(ve)* • sweet & sour onions • garden herbs

PUDDINGS

Vanilla cheesecake rhubarb compote • ginger syrup

Sticky date & ginger pudding caramel sauce • Barnet ice cream *v*

Pineapple carpaccio toasted coconut • lemongrass • ginger *ve*

Dark chocolate mousse 70% dark chocolate • chocolate crumble *v*

Devon Blue cheese *(50g)* boozy prunes • oat cookies *v*