

SECOND FLOOR

RESTAURANT

WINTER WARMERS

3 courses with cocktail £30

APPLE PIE COCKTAIL

Absolut Elyx vodka, cinnamon, lemon, apple, Fever-Tree ginger ale

Gluten

STARTERS

Jerusalem artichoke velouté, truffled emulsion, crouton, crisps (VE) (GF)

Celery

Seabass ceviche, Tiger's Milk, popped corn, sweet potato, avocado, coriander (GF)

Fish/ Sulphur Dioxide

Jasmine tea smoked Creedy Carver duck breast, warm puy lentil, blood orange gel, ginger raisins, pickled beetroot, wasabi dressing (GF)

Sulphur Dioxide

MAINS

Roasted cauliflower satay, bok choy, tempura banana blossom, marbled Thai yellow curry cream (GF) (VE)

Peanuts/ Nuts/ Celery/ Sulphur Dioxide

Brixham caught hake, saffron risotto, tempura mussels, cavolo nero, salsify, squid ink aioli (GF)

Molluscs/ Fish/ Egg/ Milk/ Mustard/ Sulphur Dioxide

Creedy Carver guinea fowl leg, smoked bacon pearl barley stuffing, baked polenta, wild mushroom, Marsala jus

Egg/ Milk/ Celery/ Mustard/ Sulphur Dioxide/ Gluten

DESSERTS

Paris-Brest, almonds, cocoa nibs (V)

Nuts/ Egg/ Milk/ Gluten

Black Forest roulade, creme anglaise, spiced sour cherry gel, brandy snap tuille (V) (GF)

Eggs/ Milk

Vegan espresso crème caramel, orange tuille (VE)

Gluten

ABSOLUT ELYX