THREE COURSES £40 PP

STARTERS

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

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

SEARED SCALLOPS served with crisp pancetta & minted pea purée

CREAMED GOAT'S CHEESE with a roasted pepper & pickled watermelon salsa, blackcurrant curd, crunchy seeds and toast

BEEF CARPACCIO served with capers, parmesan, truffle oil & radish

SEAFOOD PLATTER *(for two people to share)* pan fried scallops & pancetta, Szechuan pepper squid, king prawns with burnt butter mayo, Devon crab mayo, mixed rustic bread & butter

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MAIN DISHES

SALMON FILLET WITH LOBSTER & CHAMPAGNE SAUCE* with a king prawn & Devon crab bon-bon, baby spinach & tenderstem broccoli

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

10OZ RIB-EYE STEAK served with rustic thick-cut chips, roasted mushroom, confit tomato and parsley butter

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

ROASTED FOUR BONE RACK OF LAMB* with a squash purée, chorizo, Bordelaise sauce & herb oil.

HALIBUT WRAPPED IN PROSCIUTTO* with samphire & spring onion hash and a lobster & Champagne butter sauce. Served with baby potatoes and seasonal vegetables

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DESSERTS

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

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

BLACK FOREST MELTING BOMB* filled with chocolate brownie, praline mousse, vanilla ice cream, cherries in kirsch and whipped cream, served with hot Belgian chocolate sauce. Excellent! (v)

WARM HOME-BAKED CHOCOLATE BROWNIE with Belgian chocolate sauce and vanilla ice cream (v)

PORNSTAR ETON MESS* Crunchy meringue, whipped cream, passion fruit, peach & mango compôte, with a dash of Cîroc vanilla vodka – a nod to our favourite cocktail! *Over 18s only* (v)

HOUSE CHEESE BOARD a selection of British cheeses with Fudge's savoury biscuits, grapes, celery and chutney

ADD EXTRA SPARKLE TO YOUR CELEBRATION

See our drinks menu for our gorgeous range of Champagne, sparkling wines and delicious cocktails

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.

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