

FIXED-PRICE FESTIVE LUNCH MENU



ENJOY TWO COURSES FROM £20.95

STARTERS

- DUCK LIVER & PORT PARFAIT* zesty orange curd, tarragon & sherry vinegar infused grapes, with toast
- CREAMY PARIS BROWN & OYSTER MUSHROOMS in a white wine cream, on a toasted sourdough crumpet (v)
- TOMATO & ROASTED RED PEPPER SOUP topped with rich sunblush tomatade, served with warm bread & Netherend Farm salted butter (v) or olive oil & balsamic (ve)
- SEARED SCALLOPS served with crisp pancetta & minted pea purée (+£3)
- DEEP-FRIED BRIE* in panko breadcrumbs with a spiced fruit chutney (v)
- SMOKED SALMON, PRAWN & CRAB POT topped with Devon crab crème fraîche, served with ciabatta

MAINS

- ROASTED TURKEY with lemon & thyme stuffing, Cumberland pig in blanket, beef dripping roasted potatoes, seasonal vegetables, bread sauce & gravy
- SALMON FILLET WITH LOBSTER & CHAMPAGNE BUTTER SAUCE with a king prawn & Devon crab bon-bon, baby spinach & tenderstem broccoli
- CANDIED VEGETABLE ROAST roasted root vegetables and beetroot topped with pumpkin seeds, pine nuts and cranberries. Served with a red cabbage & beetroot purée, tenderstem broccoli, cavolo nero & pesto (ve)
- 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 (+£8)
- 8OZ RUMP STEAK served with rustic thick-cut chips, roasted mushroom, confit tomato and parsley butter (+£4)
- PRIME BEEF BURGER with Monterey Jack cheese, lettuce, tomato and burger sauce in a seeded bun, with fries and pickles on the side

DESSERTS - TREAT YOURSELF FOR JUST £5

- CARAMELISED BRANDY SNAP CRÈME BRÛLÉE served with home-baked vanilla sablé biscuits (v)
- BLUEBERRY POLENTA CAKE served with berry compote & vegan ice cream (ve)
- CHRISTMAS PUDDING† filled with vine fruits, almonds and rum, served with brandy sauce (v) **Vegan option available**
- PLUM, APPLE & DAMSON CRUMBLE topped with demerara sugar crumb served with custard (v) **Vegan option available**
- 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 compote, with a dash of Absolut 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 (+£2)

Our All Day menu is also served alongside lunch and includes a full range of pizzas, burgers, rotisserie and much more.

SANDWICHES & LUNCH ONLY MAINS

All our sandwiches are freshly prepared, and come served with your choice of fries (v), soup (v/ve) or house salad (ve).

- ULTIMATE CHRISTMAS SANDWICH Succulent roast turkey, lemon & thyme stuffing, cranberry sauce, rocket & rich gravy, in a toasted ciabatta • 10.95
- DEVON CRAB AND KING PRAWN SEEDED ROLL in a slow-roasted tomato Marie Rose sauce • 10.95
- FILLET STEAK SANDWICH with caramelised red onion chutney, rocket and beef dripping sauce • 10.95
- MEZZE FLATBREAD Creamy hummus base, topped with roasted chickpeas, Greek-style salad, seeds, avocado and rocket (ve) • 8.95
- CHARGRILLED GAMMON STEAK & FRIED EGGS with rustic thick-cut chips and honey-roasted pineapple • 11.25

ALLERGEN & DIETARY INFORMATION

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.