

# THE LOCK UP

December menu

Happy December everybody!

This menu is for groups of 8 or more and requires pre-ordering three days prior to your date of visiting.

These items will also be on our à la carte menu with some garnishes subject to change and dependent on market availability.

Dietary requirements are adhered to and the vegan dishes will be finalised near to December.

## Drinks

Drinks packages are available to pre-order

Prosecco from £20.00 per bottle

Champagne from £35.00 per bottle

House wine from £18.00 per bottle

Please ask and we will be happy to send you the full wine list



## Starters

Castelmagno gnocchi, caponata, pane carasau

Beetroot gravadlax, hot smoked trout mousse, pickled samphire, crostini

Game terrine, sage & chestnut salsa, cranberry gel, toast points

## Mains

Cep & pearl barley Wellington, chardonnay & porcini soubise, Penny bun crisp

Fillet of Newlyn landed hake, spiced rosti, sauce vierge

Venison haunch, burnt onion doughnut, heritage carrots, Oxford sauce

Duck breast, partridge boudin\* & confit leg, fondant potato, cabernet jus

**All served with seasonal greens, 'family style'!**

## Desserts

Redfield suet pudding, orange & brandy butter, creme Anglais

Chocolate fondant, clotted cream ice cream, cinnamon praline

Tarte aux passionfruit, dark fruit compote, Chantilly cream

Selection of West Country cheese, accompaniments

Two courses 24.50 / Three courses 28.50

## Sides

Fat chips 3.00 Seasonal greens 3.00 Brussels sprouts 2.50 Sautéed potatoes 3.00

Please inform us of any allergies or dietary requirements. All meals are made on site and we are happy to talk you through any of the dishes.