

2 courses £23 / 3 courses £28

starters

slow roasted tomato & basil soup with garlic croutons

crispy fried brie with cranberry dip

chicken liver & brandy parfait with spiced apricot & orange chutney

prawn cocktail with a marie rose sauce & toast

mains

roast turkey & bacon parcel with pear & walnut stuffing, roast potatoes & seasonal vegetables

baked cod with a lemon & dill crust with a chive beurre blanc sauce, new potatoes & seasonal vegetables

beef bourguignon with spring onion mash

the exmouth festive burger 8oz beef patty with melted brie, cranberry & bacon jam, topped with a pig in blanket, served with chips & slaw

beetroot, butternut squash & feta tart with roast potatoes & seasonal vegetables

desserts

christmas pudding crème brûlée with shortbread biscuits

sticky toffee pudding with toffee sauce & vanilla ice cream

chocolate torte with chocolate sauce & cream

lemon polenta cake with forest fruits & whipped cream



how to book

Call, email or talk to us at the bar about availability. Your booking will be confirmed once we receive a £10 deposit per person*. Nearer the time, we'll be in touch to take your party's order then simply leave the rest to us!

*Please note the £10 deposit is non-refundable & we require a minimum of 24 hours notice of any cancellation as otherwise we reserve the right to charge the full price for the meal.

availability

Lunchtimes & evenings from Monday 29 November until Friday 24 December – every day excluding Sundays.

special diets

Our food is freshly prepared daily in our kitchen & therefore we can cater for various dietary needs. Just let us know if you have any specific requirements, such as gluten free, dairy free or plant-based, and we can provide you with alternative or adapted dishes.