

# 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. We will require a £10.00 per person deposit to secure the booking which will be returned on the night.

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 nearer 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

Gnocchi, caramelised shallots, wild mushroom butter, pecorino, candied walnuts

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

Rabbit & game terrine, sage & chestnut salsa, cranberry gel, toast

### Mains

Spiced sweet potato, confit celeriac & pearl barley Wellington, charred sprouts & carrot, violet potato soubise

Fillet of Newlyn landed hake, spiced rosti, coriander sauce vierge, cauliflower purée

Venison haunch, burnt onion doughnut, potato purée, Oxford sauce

Duck breast, pheasant & fig boudin, pomme Anna, buttered neeps

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

### Desserts

Plum & cherry suet pudding, orange & brandy butter, crème Anglaise

Chocolate fondant, clotted cream ice cream, cinnamon praline

Passionfruit tart, charred apple compote, Chantilly cream

Selection of West Country cheese, accompaniments

Two courses 24.50 / Three courses 28.50

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.