

The background of the menu is a vibrant collage of hand-drawn Christmas-themed illustrations. It includes various styles of snowflakes, round Christmas ornaments with geometric patterns, holly leaves and berries, stars, nutcracker soldiers, and Christmas stockings. A small evergreen tree is also visible on the left side.

Festive Menu

Lunch - Two courses 21.50 / Three courses 25.50

Dinner - Two courses 22.50 / Three courses 26.50

Starters

Duck pâté, sourdough toast, sticky damson & port jam
Roasted chestnut squash soup, peperonata, grilled focaccia (v)
Smoked mackerel, beetroot & apple salad, charred broccoli,
horseradish crème fraîche

Free-range chicken & smoked bacon arancini, parmesan cream
Grilled halloumi, winter tabbouleh, pomegranate, chilli jam (v) (n)

Main Courses

Free range roast turkey with all the trimmings
Cashew nut roast with all the trimmings
Roast pork belly & crackling, mashed potatoes, red cabbage,
cider poached prunes, bacon & sage jus
Mexico Inn brisket & ale burger, swiss cheese, onion relish,
little gem, hand-cut chips
Crumbled Newlyn hake, prawn risotto, saffron pickled fennel,
crispy greens

Puddings

Lemon meringue cheesecake, clementine curd
Amy's famous festive pudding, clotted cream (n)
Baked chocolate pot, classic black forest garnish
Westcountry cheese board, Quince preserve, Peter's yard crackers