



## December Menu 2018

### starters – all £7

**Cauliflower & Mace Soup** Pistachio & Coal Oil *vgn, gf*

**Wood Fired Parsnips** Nutmeg, Camembert & Brandy Fondue with Honey & Thyme Crumb *v, gfo*

**Deep-fried Lamb Breast Croquette** Braised in a Cauldron, Panko Breadcrumbs, Harissa & Home Cultured Curd

**Homemade Black Pudding & Sherry** Sharpham Park Spelt & Home Cured Lardo, Apple & Sherry Caramel

**Scaffolding Plank Trout** "Cooked on a Cedar Board in front of the fire" Japanese Tare Glaze, Ginger & Seaweed *gf*

### mains

**Cauldron Braised Pig's Cheek** Lentils, Creamed Polenta & Home-cured "SWCF" Pancetta *gf* £14

**Mixed Breed Beef Burger** Cheddar, Lettuce, Tomato, Pickles, Mustard, Mayo & Real Deal Skin on Hand Cut Chips  
£14

**Charcoal Grilled Flat Iron Steak** 200g & Real Deal Skin on Hand Cut Chips, Roast Tomato & Leaves *gfo* £15

**Vegan Tagine** Squash, Dried Fruit, Nuts, Cous-cous *vgn, n* £12

**Hazelnut, Orange & Cranberry Gnocchi** Smoked Butter, Sage, Red Cabbage & Kale *v* £13

**Wood Fired Pilchard Pie** Cornish Sardines, Tomato, Jalapeño & Caper, Black Olive & Herb Crumb *gfo* £14

### desserts - all £6

**Wood Oven Baked Rice Pudding** – 3 Month Brandy Soaked Prunes & Brûléed Sugar Crust *gf, vgn*

**Cauldron Christmas Pudding** – Amaretto & Dried Fruits *v*

**Eggnog Parfait Affogato** – Single Shot Extract Original Espresso *v*

**Hand Rolled Vegan Chocolate Truffles** - Soy Milk, Sea Salt, Sultanas & Walnuts *vgn & gf*

*v* = vegetarian / *vo* = vegetarian option / *vgn* = vegan / *vgno* = vegan option / *gf* = gluten free / *gfo* = gluten free option

Our dishes contain too many ingredients to write on the menu & may contain allergens that are not listed.

Please make your server aware of any allergies or intolerances you have.

