

EXMOUTH ARMS



CHRISTMAS 2018

- Starters -

Coarse country terrine, apple chutney, borettane onions, nasturtium leaves & sourdough toast

Peppered mackerel, roasted golden & red beetroot, shaved candied beets
& red chard salad with grain mustard dressing & grated horseradish

Blue cheese, leeks & portobello mushroom tart, frisse, red chicory & pickled walnut dressing (v)

Pickled vegetable salad, silverskin onions, baby carrots, fennel,
rainbow radish, land cress, chick weed & hazelnuts (vg)



- Mains -

Turkey ballotine stuffed with turkey leg meat, apricots & chestnuts
served with pigs in blankets, roast potatoes, parsnips, buttered carrots, brussel sprouts & cranberry sauce

Aged ribeye steak, mushroom ketchup, fat chips, roasted shallot, watercress & house dressing

Roast sea bass with winter spice tagine

Caramelised hispi cabbage, chestnut & pumpkin filled tortelloni,
butternut squash puree, pecorino & crispy shallots (v)



- Desserts -

Chocolate mousse, passion fruit curd & biscotti

Christmas pudding with brandy cream & red currents

New York chocolate cheese cake, mulled pear compote & smashed ginger nuts

Blood orange, apple blossom, pomegranate & raspberry sorbet (vg)



- 3 Courses £35 -

Gluten free and allergen free options are also available. Please ask for further information.

Menu available from the 26th of November and throughout the festive period via pre-booking with a minimum table of 4 people.
To book please email reservations@barworks.com or speak to a member of staff.
Festive platters are also available for larger parties. Please ask for more details.