



THE  
WALWYN  
ARMS

## Starters

Chef's cider & celeriac soup with a grilled granary cob (V)

Ham hock, lemon & parsley terrine, port & beetroot puree, grilled bread

Roasted beetroot & feta salad, toasted pumpkin seeds, yellow raisins & a fig dressing (VE,GF)

Szechuan squid, broccoli, sushi ginger, soy sauce

## Snacking

Dirty nacho board, smoked paprika, pulled beef, melted cheese, jalapenos, sliced olives, gherkins

## Mains

Mushrooms, cream cheese & pesto pasta with garlic bread (V)

Turkey pie with madeira, mushrooms & spinach with creamy mash, garden peas & gravy

Venison medallion, porcini sauce, broad beans & gnocchi (DF)

Pan fried bream with lemon, prawn & leek risotto (GF)

Glazed confit duck leg, apple & black cherry puree, potato rosti, fine beans (GF)

Cauliflower, butternut & split pea curry, coconut & coriander with basmati rice (VE)

## Desserts

Pear, chocolate & almond tart with crème anglaise

Super rich chocolate pot, raspberry coulis & shortbread

Homemade sticky toffee pudding, butterscotch sauce & vanilla ice cream (GF)

Chef's winter fruit cheesecake

Homemade bakewell tart & Chantilly cream

Salcombe luxury ice cream - single scoop or three scoops  
(vanilla, chocolate, banoffee, strawberry)

Sorbets

(lemon or blackcurrant)

**If you have any food allergies, please discuss with a staff member.**

**Although extra care has been taken to remove stones from olives & bones from fish, some may remain.  
All our meals are cooked to order. Our chefs use fresh ingredients, so please be patient during busy times.**

**Some of our dishes may contain nuts or nut oils.**

**(DF) dairy free. (VE) Suitable for vegans. (V) Suitable for vegetarians. (GF) Gluten free.**