

The FABLE

AT SANTHEM

Starter

Sweet potato soup (V) (N) (GF*) Coconut, artisan sourdough, butter, and vegetable crisps	5.5
Goats cheese tart Caramelized onion, streaky bacon, rocket with pomegranate and clementine salad	7

Main

Pie of the day Rich pastry, with a side of potatoes and vegetables, served with gravy	17
Battered halibut (V) (GF*) celeriac and chive remoulade, pea puree and triple cooked chips	28
Risotto (V)(N) (GF*) mushrooms, asparagus, toasted pine nuts, artisan bread and parmesan crisp	14

Sweets

Winter crumble (V)(N) Apple and winter berry crumble with custard or vanilla ice cream	6.5
Tiramisu (V) Coffee-soaked sponge, mascarpone mousse, coffee liquor and cocoa dusting	7.2

(V) Vegetarian || (VE) Vegan || (GF) Gluten Free || (N) Nut || (GF*) Gluten Free Option.
Please advise our team members of any allergies of special dietary requirements.

Food is prepared in a traditional kitchen and may contain traces of nuts.

We can help identify suitable dishes for you and provide a list of all dishes containing allergens

Cheese board (V) (GF*)

10.5

Cornish brie, mature cheddar and stilton with biscuits, figs and gooseberry chutney

(V) Vegetarian ||(VE) Vegan ||(GF) Gluten Free ||(N) Nut ||(GF*) Gluten Free Option.

Please advise our team members of any allergies of special dietary requirements.

Food is prepared in a traditional kitchen and may contain traces of nuts.

We can help identify suitable dishes for you and provide a list of all dishes containing allergens