



Festive lunch menu

Starters

SPICED BUTTERNUT
SQUASH SOUP
salted seeds, maple, sourdough GF, V

CURED SALMON
cucumber, creme fraiche, horseradish
DF, GF

GOAT CHEESE
beetroot, walnut GF, DF, V

Mains

TURKEY
chestnut and apricot stuffing, pigs in
blankets, potato fondant, honey roast
parsnip, smoked bacon cabbage,
cranberry

ROASTED HAKE
Cornish mussel broth, leek, sea
herbs, caviar GF

SLOW COOKED BEEF SHIN
moked potato, shallot, red wine sauce
GF

Desserts

CHOCOLATE
malt, maple, pecan ice cream

TRADITIONAL CHRISTMAS
PUDDING
brandy ice cream, soaked prunes

CHEESE SELECTION
chutney, grapes, celery, biscuits

3 Courses £29

Please inform us in advance if any of the guests attending have any dietary requirements or food allergies.
(v) Denotes that the dish is suitable for vegetarians. DF, GF Denotes that dish can be made gluten or dairy free
For parties of 6 or less service charge is not added to the bill, but can be at your discretion. For parties of 6 or more a 10% discretionary service charge will be added to your bill. Prices are inclusive of VAT.