

# Festive set lunch menu

Served between 12:00 - 14:30

2 course & a glass of wine - £28

3 course & a glass of wine - £34

## BREAD

local sourdough, cultured butter

---

## STARTER

---

CHALK STREAM TROUT  
HOME CURED AND SMOKED TROUT,  
HORSERADISH, BUTTERMILK, PICKLED  
CUCUMBER, DILL

PARSNIP  
ROASTED PARSNIP VELOUTÉ, VADOUVAN  
CURRY SPICE, APPLE, SOURDOUGH  
CROUTONS

HAM HOCK  
HAM HOCK & DUCK LIVER TERRINE,  
SPICED APPLE & GRAPE CHUTNEY,  
TOASTED BRIOCHE, SMOKED ALMOND

---

## MAIN EVENT

---

DUCK  
CONFIT DUCK LEG, APRICOT, SAGE &  
CRANBERRY STUFFING, DUCK FAT FONDANT  
POTATO, SPICED RED CABBAGE, ROASTED  
CARROT AND PARSNIP

PAN ROASTED COD  
NDUJA & BUTTERBEAN STEW, PRESERVED  
LEMON, SOFT HERBS, SMOKED CAVIAR

RISOTTO  
HERITAGE BEETROOT RISOTTO, GOAT'S  
CHEESE, PICKLED RED ONION, CANDIED  
WALNUT, TARRAGON AND CHERVILLE  
SALAD

---

## DESSERT

---

CHOCOLATE  
LAYERED CHOCOLATE DELICE, SHERRY  
VINEGAR CARAMEL, MILK ICE CREAM

'CHRISTMAS PUDDING'  
ICED PLUM AND CHRISTMAS PUDDING  
PARFAIT, CLEMENTINE & BRANDY SAUCE,  
CANDIED WALNUT

SELECTION OF 3 BRITISH CHEESES  
BISCUITS, APPLE AND PLUM CHUTNEY,  
GRAPES, CELERY

*Please let the team know of any allergies or intolerances.  
. Variations for other dietary requirements also available, please ask for details.  
A discretionary 10% service charge is added to the bill.*