

Festive set lunch menu

2 courses - £23

3 courses - £29

2 course & a glass of wine - £28

3 course & a glass of wine - £34

BREAD

local sourdough, cultured butter

STARTER

CHALK STREAM TROUT

PASTRAMI, 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, BRIOCHE, SMOKED ALMOND

MAIN EVENT

BEEF

SLOW BRAISED SHIN OF BEEF, CELERIAC, CHARRED
TENDERSTEM BROCCOLI, PORT & RED WINE SAUCE

COD

ROASTED COD LOIN, NDUJA & BUTTERBEAN STEW
PRESERVED LEMON, SEA HERBS

RISOTTO

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

DESSERT

CHOCOLATE

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

PINEAPPLE

ICED COCONUT & LIME PARFAIT, CARDAMON CREAM
PINEAPPLE, MANGO SORBET, GINGERBREAD

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.