



.....

FESTIVE LUNCH

.....



Two Courses £30 | Three Courses £37

APPETISERS

Little Brunette Bakery Baguette
Salted English Butter (GFA)(DFA)(V)

Curried Cauliflower Velouté
Coriander Chutney (VGA)(GF)

Duck Liver Parfait
Little Brunette Bakery Baguette, Blood
Orange, Duck Fat Butter, Fig Relish (GFA)

Salmon Pastrami
Pickled Kohlrabi & Cucumber, Horseradish Crème
Fraîche, Dill Emulsion, Rye Crackers (GFA)(DFA)

MAIN COURSE

Turkey Roulade
Potato Rosti, Creamed Sprouts & Bacon
Clementine Gel, Cranberry Jus (GFA)(DFA)

Market Fish Of The Day
Leek & Parsley Purée, Fennel, Tenderstem
Broccoli, Warm Tartare Sauce (GF)

Glazed Beef Short Rib (£5 Supplement)
Whipped Mash Potato, Caramelised Celeriac & Yeast Purée,
Bone Marrow Crumb, Buttered Kale, Bordelaise Sauce
(GFA)

Wild Mushroom Kyiv
Creamed Sprouts, Chestnut & Tarragon Butter,
Glazed Beetroot, Clementine Purée,
Pickled Shimeji Mushroom & Celeriac Jus (V)(N)

Braised Beef & Red Wine Pie
Whipped Mash Potato, Braised Red
Cabbage, Bone Marrow Gravy

DESSERTS

Sticky Toffee Pudding
Salted Caramel Fudge, Clotted Cream Ice
Cream, Toffee Sauce (V)

Cardamom Crème Caramel
Blood Orange, Toasted Pistachio & Rose Crumb
(N)(GF)(V)

Chef's Selection of 4 British Cheeses
Served With Quince Gel, Grapes, Tomato &
Chilli Chutney, Artisan Crackers (GFA)



(V) - Vegetarian | (GF) - Gluten free | (GFA) - Gluten Free Available | (N) - Contrains Nuts | (DF) - Dairy Free | (DFA) - Dairy Free Available

*Please make a member of staff aware of any allergies or intolerances when ordering.
A discretionary 10% service charge will be added to your bill.*