
SATURDAY LUNCH

3rd-23rd December
2 Courses £25 and 3 courses £30

Beetroot (v)

Ruby Beet 'Tartare', Pickled Golden Beetroot, Crispy Quail Egg, Horseradish

Guinea Fowl

Terrine of Breast and Leg, Gingerbread Crumb, Poached Pear, Parsnip Crisp

Celeriac (v)

Baked Celeriac Velouté, Chestnut, Granny Smith Apple, Truffle Oil

Mackerel

Charred Mackerel, Beetroot, Goats Cheese Mousse, Wholegrain Mustard Dressing

Turkey

Stuffed Ballotine of Turkey Breast, Ham Hock Fritter, Parmentier Potatoes, Sprouts and Bacon

Beef

Seared Sirloin, Potato Terrine, Celeriac and Marmite Puree, Salted Celeriac Remoulade, Red Wine Jus

Cauliflower (v)

Brown Butter Roast Cauliflower, Smoked Cheddar Sauce, Miso Caramel, Crispy Seaweed

Hake

Roast Fillet of Hake, Curried Mussel Cream, Coconut, Fondant Potato

Christmas Pudding (v)

Warm Christmas Pudding, Plum Chutney, Vanilla Ice-Cream, Vanilla Custard

Apple 'Crumble' (v)

Apple Tarte Tatin, Shortbread Oat Crumble, Pear Puree, Pear Sorbet

Chocolate Orange (v)

Dark Chocolate and Orange Tart, Hazelnut, Creme Fraiche Sorbet

Cheese

Alex James Blue Monday, Fig and Walnut Loaf, Fresh Honeycomb

SIDES £5 each

Skin on Fries (v) Parmesan and Truffle fries (v) Classic Caesar Salad (v)
Smoked Cheddar and Truffle Oil Mac and Cheese (v) Broccoli, Tenderstem Broccoli, Garlic, Herb And Chilli Butter (v)
Colcannon with Spring Onion and Crispy Shallot (v)

(v) = Vegetarian (u) = Unpasteurised (p) = Pasteurised (gm) = Goats milk (cm) = Cow's milk

Some of our dishes may contain allergens. If you have any questions, or would like to know more about the specific ingredients in any of our dishes, please ask a member of staff. A 10% service charge is applied as standard to all bills.