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# SUNDAY LUNCH

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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

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## 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

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## 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.