
SATURDAY LUNCH

2 Courses £27 and 3 courses £32

Butternut Squash (v)

Arancini, Curried Mayonnaise, Pickled Kohlrabi, Soy Glazed Pumpkin Seeds

Guinea Fowl

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

Celeriac And Cider (v)

Velouté, Salt Baked Celeriac, Apple, Purity Brewery Cider, Truffle Oil Dressing

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)

Pearl Barley Risotto, Toasted Hazelnut, Caramelised and Pickled Cauliflower

Hake

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

Ribeye (£3 supplement)

8oz, 28 Day Aged Hereford Beef Café de Paris

Butter Baked Portobello Mushroom and Cherry Tomatoes, Parmesan and Truffle Fries, Baby Gem Salad

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

Selection of 3 English Cheeses, Fig and Walnut Crispbread, Fresh Honeycomb, Chutney

SIDES £4 each

Skin on Fries (v) Parmesan and Truffle fries (v) Classic Caesar Salad

Crushed Potatoes with Salsa Verde, Truffle Mac and Cheese (v)

Roast Chantennay Carrots with Maple and Hazelnut (v)

(v) = Vegetarian

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.

SUNDAY LUNCH

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Guinea Fowl

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

Turkey

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

Beef

Roast Rump of Beef, Roast Potatoes, Ale Braised Carrot, Cauliflower Cheese, Yorkshire Pudding, Red Wine Jus

Cauliflower (v)

Pearl Barley Risotto, Toasted Hazelnut, Caramelised and Pickled Cauliflower

Hake

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

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