# SATURDAY LUNCH

2 Courses £27 and 3 courses £32

#### Cod

Cured and Charred Cod, Puffed Rice, Jerusalem Artichoke, Hazelnut

#### Celeriac (v)

Pressing, Cider Puree, Celeriac Remoulade, Granny Smith Apple

#### Chicken and Mushroom

Terrine, Pickled Shemiji Mushroom, Mulled Wine Puree, Potato Bread, Chicken Butter

Pumpkin(v)(Vg)

Spiced Pumpkin Veloute, Soy Glazed Seeds, Wild Mushrooms

#### Turkey

Slow Cooked and Seared Breast, Parmentier Potatoes, Braised Red Cabbage, Crispy Stuffing, Sprouts and Ham Hock

#### Market Fish

Pan Fried Fillet, Pancetta and Clam Chowder, Creamed Potato, Crispy Sea Weed

Cauliflower (v)(vg)

Rissotto, Charred Cauliflower, Toasted Walnut, Whyfe Of Bath Cheese, Peard

Artichoke (v)(vg)

Roast Jerusalem Artichoke, King Oyster Mushroom, Celeriac, Parsley and Watercress Veloute

## Sirloin(£3 supplement)

8oz, 28 Day Aged Hereford Beef

Charred Baby Gem, Triple Cooked Chips, Mushroom Cream Sauce, Gremolata, Crispy Shallot

#### Christmas Pudding (v)

Sweet Cranberry Chutney, Soft Scoop Ice-cream, Creme Anglaise

Pear (v)(vg)

Whipped Cheesecake, Vanilla Wine Poached Pear, Arlette Pastry, Honeycomb

Chocolate (v)

Dark Chocolate Mousse, Clementine, Aerated Chocolate, Yoghurt Sorbet

Cheese

Selection of Three English Cheeses, Cranberry Chutney, Quince, Crackers

## SIDES £4 each

Skin On Fries (v) (vg), Parmesan and Truffle Fries (v)
New Potatoes, Herb Butter (v) (vg)
Braised Red Cabbage (v) (vg)
Sprouts and Bacon
Plum Tomato and Pickled Red Onion Salad (v) (vg)

## HOT DRINKS

Americano £3.25 Latte £3.50 Flat White £3 Cappuccino £3.50 Double Espresso £3 Hot Chocolate £3.50 Mocha £3.50 English Breakfast Tea £3 Earl Grey Tea £3 Herbal Tea (ask server) £3.20

(v) vegetarian, (vg) vegan, (vg alternative) dish can be adapted. Please ask server

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#### Turkey

Slow Cooked and Seared Breast, Parmentier Potatoes, Braised Red Cabbage, Crispy Stuffing, Sprouts and Ham Hock

#### Roast Beef

Roast Rump Of Beef, Roast Potatoes, Creamed Leeks, Braised Red Cabbage, Yorkshire Pudding, Mixed Green Vegetables, Gravy

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