



December Lunch Menu (Thursday & Friday)

2 courses £35

3 course £45

STARTERS

Glazed Short rib, potato puree, truffle

Duck parfait, date and tamarind puree, quince jelly, sourdough

Pumpkin velouté, blue cheese rarebit sourdough toast, pickled pear

MAINS

Roast breast of turkey, stuffed leg, pickled cabbage, nduja Jerusalem artichoke

Crab stuffed lemon sole fillets, smoked parsnip puree, sauce Veronique, scraps

Roasted celeriac, cauliflower puree, golden raisin, curried crispy kale (ve)

Orange glazed Venison, game faggot, pickled kohlrabi, chervil root puree,

bacon sauce, kale (£4 supplement)

DESSERTS

Christmas pudding, grand marnier custard, white chocolate aero

Black forest tart, griottine cherries, pistachio clotted cream

Ginger & chili pineapple, pineapple salsa, Italian meringue

Our Kitchen and Front of House Team Members are always here to assist with any allergen questions you may have. Please inform a Member of our Team who is looking after you. Our fish is responsibly caught from sustainable sources. Due to the size of our kitchen, we cannot guarantee that our products are free from nuts. A discretionary service charge of 12.5% will be added to your bill.