

# FESTIVE MENU

3 courses lunch | £38.95

Subject to change

## TO START

**SMOKED SALMON & DILL MASCARPONE** <sup>RG</sup>  
served with toasted sourdough bread,  
and a lemon and caper dressing 320kcal

**CHICKEN LIVER PÂTE**  
with balsamic onions and toasted sourdough bread 237kcal

**CELERIAC SOUP** <sup>RG</sup> <sup>V</sup>  
with croutons, spiced pumpkin seeds and chilli oil 175kcal

**MUSHROOM BRUSCHETTA** <sup>VG</sup>  
warm mushrooms and cherry tomatoes,  
drizzled with aged balsamic on toasted  
sourdough bread 388kcal

## MAINS

**ROAST TURKEY**  
wrapped in smoked bacon, with honey-glazed carrots,  
sprouts, braised red cabbage, garlic and rosemary roast  
potatoes and sage gravy 782kcal  
add on a portion of pigs in blankets 3.25 191kcal

**SLOW COOKED BEEF** <sup>RG</sup>  
served with potato gratin, parsnip purée, sautéed  
mushrooms, honey-glazed carrots and red wine jus 573kcal  
add on a portion of pigs in blankets 3.25 191kcal

**PAN-FRIED SALMON FILLET** <sup>RG</sup> <sup>N</sup>  
served with winter veg, potatoes, broccoli,  
green beans and romesco sauce 864kcal

**BUTTERNUT SQUASH RAVIOLI** <sup>V</sup> <sup>N</sup>  
served with toasted almonds, sage butter,  
mixture of heritage and vine tomatoes 514kcal

**VEGAN FLANK STEAK** <sup>VG</sup> <sup>N</sup>  
served with roast potatoes, caramelised onion purée,  
mushrooms and glazed carrot, greens and romesco sauce  
614kcal

## ADDITIONAL SIDES

**SKIN-ON FRIES\*** <sup>V</sup> 4.95  
with our Italian-blend  
seasoning 425kcal  
with truffle oil and Gran  
Moravia cheese 532kcal 5.50

**GARLIC AND SAGE ROAST  
POTATOES** <sup>VG</sup> <sup>RG</sup> 532kcal 4.95

**SEASONAL GREENS** <sup>VG</sup> <sup>RG</sup> 4.50  
with tenderstem broccoli 424kcal

**CREAMY MASH** <sup>V</sup> <sup>RG</sup> 4.95  
328kcal

upgrade to truffle mash <sup>V</sup> <sup>RG</sup> 5.50  
373kcal

**PIGS IN BLANKETS** 7.50  
coated in honey and parsley 582kcal

## DESSERTS

**CHRISTMAS PUDDING** <sup>V</sup>  
served with a brandy-infused Crème Anglaise 428kcal

**BISCOFF CHEESECAKE** <sup>VG</sup>  
light and 'creamy' with a golden biscuit base 444kcal

**SORBET** <sup>VG</sup> <sup>RG</sup>  
trio of lemon, mandarin, and fruits of the forest 207kcal

**WARM CHOCOLATE BROWNIE** <sup>V</sup>  
served with salted caramel gelato ice cream,  
and dark chocolate sauce 725kcal

## COFFEE & TRUFFLES

Rich chocolate truffles served with your choice of coffee 5.20 160kcal

<sup>V</sup> Vegetarian <sup>VG</sup> Vegan <sup>N</sup> Contains nuts <sup>RG</sup> Recipe without intentional gluten ingredients  
<sup>RG</sup> Recipe without intentional gluten ingredients available on request

Due to our cooking processes and kitchen set up there is a potential risk of cross-contamination of allergens. This includes any items which are deep fried (highlighted with an \*). Therefore, these may not be suitable for those with severe allergies. Allergen information is available on request. 2000kcal is the recommended daily intake for adults, calorie needs vary by individual. A discretionary 12.5% service charge will be added to your bill