

AVAILABLE THURSDAY TO MONDAY LUNCHTIMES
12-3PM
FROM 24TH NOVEMBER - 2#DECEMBER

Preordering is essential

STARTERS

Chickenliver parfaitwithtoast & chutney
Spiced parsnip soup with crispy shallots & sourdough**/VE
Beetroot cured salmon with cucumber & apple dressing*/**

MAINS

Roasted free range turkeywithall the traditional trimmings
Tempura sea bass with fries, garden peas & tartare sauce**

Pearl barley risotto with roasted winter vegetables & crispy kale**/VE

Slow cooked beef shin ragu with rigatoni & parmesan

PUDDINGS

Christmas pudding with brandy chantilly cream
Clementine posset with cranberry compote, cinnamon & pecan shortbread
Duo of British cheeses with chutney, grapes & biscuits

※ THREE COURSES 33 ※

GLUTEN FREE = * / DAIRY FREE = ** / VEGAN = VE
Certain dishes can be modified to suit dietary requirements.
Please mention when booking!

