



## Lunch Menu

### Served from 12-2pm Daily

Roast Beef also available on Sunday Lunch from 12-2pm

#### Starters

Sloe Gin Cured Salmon, Dill, Soured Cream, Chicory, Homemade Pumpnickel £10

Jerusalem Artichoke Velouté, Crispy Skins, Truffle Vg £8

Ham Hock and Parsley Terrine, Pickled Walnut Purée, Celeriac Remoulade, Herb Salad £9

#### Main Courses

Pan-Fried Sea Bream, Saffron Braised Fennel, Fennel Purée, Bisque Butter £20

Wild Mushroom Risotto, Mushroom Ketchup, Pickled Shimeji, Aged Parmesan, Yeast Flakes V £19

Roast Turkey, Roast Potato, Pig in Blanket, Sage & Onion Stuffing, Braised Red Cabbage, Brussel Sprouts, Redcurrant Jus £21

#### Side Dishes £5.25

Skin On Fries  
Sautéed Sprouts  
Buttered New Potatoes

Braised Red Cabbage  
Howley Honey Roasted Roots  
Mini Loaf of Stout Bread & Cod Roe

#### Desserts

Clementine Parfait, Clementine Jam, Grand Marnier Reduction £8

Tudor Farm Tarte Tatin, Vanilla Ice Cream £8

Traditional Christmas Pudding, Brandy Sauce £8

Artisan Cheese (3 pieces), Savoury Biscuits, Celery, Pear & Ginger Chutney £12

Coffee and Petits Fours £4.75

A full of list of allergens is available on request. Please let us know if you have any allergies or dietary requirements. All our fish is line caught and in keeping with sustainable fishing guidelines. We have checked with our suppliers and as far as we can tell we serve no genetically modified foods. Meat is cooked medium-rare unless otherwise requested..

A 10% discretionary service charge will be added to your bill. All service charges and gratuities are equally divided amongst all staff based on the hours they work.