

CHRISTMAS LUNCH

Please ask us about the allergens in our food

Set menu served 12:00–16:00

Two courses £25 | Three courses £29 | Add glass of Prosecco for £6

STARTERS

Delica squash and chestnut soup (vg)

Gin-cured trout, lemon and crème fraîche celeriac remoulade, keta caviar, blinis

Pheasant and Chanterelle mushroom terrine, spiced apple chutney,
toasted sourdough

MAINS

Wildfarmed seasonal tortelloni, celeriac purée, hazelnut dressing, sage (vg)

Roast turkey, honey-glazed carrots, Brussels sprouts, roast potato,
trimmings, cranberry jus

Pan-fried seabass, green beans, nutty cauliflower purée, grain mustard mash,
sauce vierge

DESSERTS

Chocolate torte, raspberry coulis (vg)

Crème brûlée

Christmas pudding, brandy sauce

(v) vegetarian | (vg) vegan

We use wide range of ingredients in our kitchen some of which may contain allergens.

If you have a specific allergy or dietary requirement please let us know.

We would love to tell you what is in our food to assist you with your choice.

All prices are in £ including vat.

A discretionary 12.5% service charge will be added to your bill.