

CHRISTMAS LUNCH

Please ask us about the allergens in our food

Set menu served 12:00–16:00

Two courses £26 | Three courses £30 | Add a glass of Chapel Down for £9

STARTERS

Spiced squash and tomato soup, chestnut pesto (vg)

Heritage beetroot and goat's cheese salad, beetroot mousse,
radish, red chard, candied walnuts (v)

Cured salmon ceviche, cucumber, avocado, green jalapeño, dill broth

Arenkha roe, mint purée, lemon balm, red sorrel,
toasted sesame, red chilli, sumac spices

MAINS

Nut roast, pumpkin purée, roasted carrots, Brussels sprouts,
roast potatoes, cranberry sauce, onion gravy, sage oil (vg)

Stuffed turkey, pumpkin purée, roasted carrots, Brussels sprouts,
roast potatoes, cranberry sauce, onion gravy, sage oil

Pan-fried sea bream, truffle pea purée, wild mushroom,
roast potatoes or gnocchi, pea shoot

DESSERTS

Red wine poached pear, vegan whipped cream, chocolate soil,
red wine sauce, candy floss (vg)

Christmas pudding, Baharat Chantilly

Pavlova, blood orange curd, Chantilly, orange peel, micro herbs

(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.