Christmas Fayre
Lunch

FOR PARTIES OF 10 OR MORE

Starters

Spiced red lentil & carrot soup (v)(veo)
Toasted seeds, mini loaf, coriander

Duck liver pâté (gfo)
Orange & cranberry chutney, toasted brioche

Salmon rillettes (gfo)
Pickled cucumber, radish, sourdough toast

Mains

ALL SERVED WITH HONEY ROASTED CHANTENAY CARROTS (ve)(gf),
SPROUTS & WINTER GREENS WITH HERB BUTTER (v)(veo)(gf).

Rolled turkey breast (gfo)
Pork & cranberry stuffing, pig in blanket, roast potato, parsnip, roasting gravy

Pesto roasted cod (gf)
Tomato & chorizo ragu, grilled tenderstem

Sweet potato & chickpea curry (ve)(gfo)
Herb rice, grilled flatbread

Desserts

Christmas pudding (v)(gfo)
Brandy caramel, vanilla ice cream

Dark chocolate delice (v)(gf)
Mascarpone, candied orange

Lemon posset (gf)
Blueberry compote, meringue

Our staff work really hard to give you the best experience possible, for this reason we add a discretionary service charge of 10% to your bill. If you would prefer not to pay this, we are more than happy to remove this for you, please just let a member of our staff know.

(ve) vegan (ve) vegan option available (v) vegetarian (gf) gluten free (gfo) gluten free option available

IN OUR KITCHEN WE USE ALL OF THE 14 ALLERGENS. SOME OF OUR DISHES CONTAIN THESE ALLERGENS & OTHER DISHES MAY CONTAIN TRACES. FOR ALLERGEN INFORMATION PLEASE SEE OUR WEBSITE OR ASK YOUR SERVER. THIS MENU IS SUBJECT TO CHANGE AT ANY TIME.

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Lunch

OFF PEAK CALENDAR

Mon 2nd	Tue 3rd	Wed 4th	Thu 5th	Fri 6th	Sat 7th	Sun 8th
2/3 courses 16.99 / 20.99	2/3 courses 16.99 / 20.99	2/3 courses 16.99 / 20.99	2/3 courses 16.99 / 20.99			
Mon 9th	Tue 10th	Wed 11th	Thu 12th	Fri 13th	Sat 14th	Sun 15th
2/3 courses 16.99 / 20.99	2/3 courses 16.99 / 20.99	2/3 courses 16.99 / 20.99	2/3 courses 16.99 / 20.99			
Mon 16th	Tue 17th	Wed 18th	Thu 19th	Fri 20th	Sat 21st	Sun 22nd
2/3 courses 16.99 / 20.99	2/3 courses 16.99 / 20.99					

Regular price: 2/3 courses 25.99 / 29.99