



FESTIVE SUNDAY LUNCH MENU



NIBBLES

Sourdough bread – whipped butter	6.5
Marinated olives - fresh lemon, olive oil	6
Smokehouse nuts	4

STARTERS

Leek and potato velouté - roasted leek, confit potato, spring onion, parmesan
Chef's prawn cocktail – avocado, charred lettuce, poached prawn, Marie Rose
Ham hock terrine - fermented rhubarb, shimiji, piccalilli, rye bread roll
Whipped goats cheese - beetroot ketchup, pickles, candied walnut

MAINS

Roasted breast of turkey – roast potatoes, red cabbage, pigs in blankets, sprouts, seasonal vegetables
Roast beef - roast potatoes, Yorkshire Pudding, red cabbage, sprouts, seasonal vegetables
Catch of the day - new potato, cucumber, beurre blanc, dill, coastal vegetables
Vegetable pithivier – roast potatoes, red cabbage, cavolo nero

DESSERTS

Christmas pudding – baked sponge, brandy custard, spiced ice cream, cranberry granola
Chocolate crèmeux – candied orange, chocolate soil, orange sorbet
Eton mess - raspberry gel, black pepper meringue, blackberry sorbet
Local cheeses x 3 - chutney, artisan biscuits (please ask for the Cheese Menu)

£34 for 2 courses, £42 for 3 courses

Coffee -	4.50
-----------------	------

We prepare and cook all ingredients in our kitchen. We do our utmost to ensure our ingredients are kept separate, but this cannot be guaranteed. Please advise your server when ordering your meal of any known allergies so that we may guide your choice. Please note that a 10% discretionary charge is added to your bill