



Christmas FESTIVE LUNCH

2 COURSES £32.95

3 COURSES £39.95



STARTERS

Chef's Seasonal Soup (VEA)

Served With Freshly Baked Artisanal Focaccia Bread

Crispy Calamari

Rocket Salad and House-made Tartare Sauce

Red Wine Poached Pear and Parma Ham or Bresaola (GF)

Served With Almonds, Rocket Salad, Balsamic Glaze

Roasted Tomatoes and Garlic Brie (V)(GFA)

Baby Brie Baked With Plum Tomatoes, Garlic & Coriander With Home-made Baguette

MAINS

10oz Ribeye Steak £5 Supp (GF)

Chargrilled to Perfection, Mushroom and Baby Onions Jus, Chipped Potatoes

Traditional Roast Turkey Parcels

Served With Baby Roasted Potatoes, Vegetables and Port Jus

Wild Mushroom Risotto (VEA)(GF)

Creamy Blend of Arborio Rice, Truffle Essence and Forest Mushrooms

Pan-Roasted Sea Bass (GF)

Accompanied By Braised Brussels Sprouts, Bay Potatoes, Pickled Onions and a Bubbling Sauce

DESSERTS

Cherry & Almond Bread and Butter Pudding (V)

Served Warm with a Silky Egg Custard

Winter Berry Pavlova (V)(GF)

With Mixed Berries and Chantilly Cream

Vegan Chocolate Brownie (VE)(GF)

Lemon Sorbet and Olive Oil & Orange Marmalade

Tiramisu (V)

Mascarpone Cream, Home-made Ladyfingers, Espresso Coffee, Amaretto and Cocoa Powder

Trio Of Ice Cream(V)

All dishes are cooked fresh to order. Our food is prepared in an environment where nuts and shellfish are present. There is risk associated with consuming raw oysters. For allergen enquires please ask a member of our team. Prices are inclusive of VAT and discretionary 12.5% service charge will be added to your bill.

(V) Vegetarian • (GF) Gluten Free • (VE) Vegan • (VEA) Vegan Available • (GFA) Gluten Free Available

