

FESTIVE *lunch*

Office parties, family gatherings & celebrations with friends.

We've created two menus to cater for all without a dry turkey in sight. *No pre-orders* needed! We've made booking Christmas easy. Available midday to 3pm, 24th November to 30th December.

2 course £39pp
3 course £45pp

STARTERS

Chalkstream trout tartare, soy, keta caviar, nori
Burrata, samphire, hazelnut & sultana
Devon scallops, verjus & rosemary
Spiced Dorset crab, cheddar biscuit, mandarin
Coombeshead mangalitza ham, house pickles

MAINS

Cured peterhead cod fillet, Norfolk lentils, bisque sauce, aioli
Cornish monkfish, confit onion, grilled sprout tops, smoked bacon (£5 supplement)
Confit duck leg, braised red cabbage, Jerusalem artichoke & brown butter
Beef cheek, English red wine bourguignon, celeriac
Glazed delica pumpkin, grains, Sussex ricotta

All served with handcut chips, rosemary salt

PUDDINGS

Sticky toffee pudding
Madeleines, chocolate orange sauce
Vanilla ice cream / lemon sorbet
Neal's yard cheese, Hafod cheddar, Tunworth, apple chutney (£5 supplement)
Pembrokeshire spiced rum punch

(GF) Gluten Free (GFA) Gluten Free on Request (V) Vegetarian (Ve) Vegan

PLEASE NOTIFY A TEAM MEMBER OF ANY ALLERGENS OR DIETARY REQUIREMENTS WHEN YOU ORDER

A discretionary 12.5% service charge will be added and goes directly to our amazing front of house and back of house teams.