



Festive Lunch Menu

(27th November 2023 – 23rd December 2023)
(available in the evenings for parties of 8 or more)

Small Plates

Portuguese Bread & Butter 4.50
Mediterranean Marinated Olives 4.25
Halloumi Fries with Sriracha Mayo 6.50
Melba Toast 4.50

Grilled Chorizo 6.50
Whitebait Aioli 6.50
Tempura Squid Aioli 6.50

Starters

Celariac and Apple Soup (v) (veg) (gf) (df)

With sunflower seeds, crumbled feta and served with toasted ciabatta

Homemade Smooth Chicken Liver Pate (gfo)

Coated with an orange butter served with toasted brioche and beetroot chutney

Goats Cheese Tart

Puff pastry topped with creamy goats cheese and cranberry sauce served with mixed salad

Main Courses

Sea Bass Fillet (gf)

In a sun-blushed tomato, shallot, garlic and butter sauce, spinach and new potatoes

Pumpkin and Ricotta Ravioli (v)

Pumpkin and ricotta filled pasta served with roasted butternut squash, parmesan, pumpkin seeds and a cream and butter sauce topped with crispy sage

Braised Blade of Beef (gf) (df)

With pomme puree, curly kale and a rich gravy

Breast of Chicken (gf) (df)

Served with sauteed new potatoes, seasonal vegetables, stuffing and a rich gravy with cranberry sauce

Desserts

Chocolate Fondant

A rich chocolate sponge with a liquid chocolate centre served with ice cream

Apple and Forest Fruit Crumble (gf)

Crunchy topping and served with creamy custard

Traditional Christmas Pudding

Rich warming pudding with crème anglaise

(v) = vegetarian (veg) = vegan (gf) = gluten free (gfo) = gluten free option (df) = dairy free

2 course - £29.50

3 course - £35.00

If you suffer from any food allergies please ask for guidance when ordering
Our products may contain nuts or traces of nuts Please be assured that any gratuity kindly left is paid directly to the staff
All menus are subject to change
(Pre-orders required for parties of 8 and over)

