LUNCH MENU

STARTERS

Smoked salmon and cream cheese cylinder, black pepper and lemon blinis, salmon roe and a cucumber gel

Pork, duck liver and black pudding pâté en croûte, baby onions and an apple and fig compote

Gruyère cheese and garlic croquettes, pear and raisin chutney and a roasted garlic mayonnaise

Roasted wood pigeon, celeriac remoulade, blackberries, baby gem and crispy fried quinoa

Jerusalem artichoke velouté, parsley oil and a multigrain loaf

MAIN COURSES

Braised ox cheek, parmesan polenta, savoy cabbage, roasted carrots, baby turnips and a red wine jus

Norfolk turkey, bubble and squeak, bacon wrapped chipolata, parsnips, roasted chestnuts and Brussel sprouts

Pan fried sea bream, citrus pommes purée, roasted fennel, broccoli and a mustard and tarragon cream

Spiced loin of monkfish, chilli potato rosti, bok choy, pineapple chutney and a tamarind sauce

Black truffle and onion pearl barley risotto, goats cheese nuggets, confit shallot and a rocket salad

DESSERTS

Christmas pudding semifreddo, candied orange zest and a rum and raisin ice cream

Panettone bread and butter pudding with a cinnamon and nutmeg ice cream

Mulled wine poached Williams pear, pain d'épices, walnuts, Chantilly cream and a mixed berry compote

Apple and vanilla panna cotta with an apple crumble ice cream and a white balsamic powder

Selection of cheeses with flavoured wafers, celery, grapes and chutney

2 courses £35.00 / 3 courses £46.00

HOT BEVERAGES

Americano, Cappuccino,
Espresso, Latte, Tea
£4.00 each

A discretionary service charge of 12% will be added to your bill & VAT is included

If you have any allergies or dietary requirements, please let us know prior to ordering

"The only thing worse in the world than being talked about is not being talked about"
Oscar Wilde