

## FESTIVE LUNCH MENU

### STARTERS

Celeriac soup, beetroot fondant, apple chutney and croutons

Chicken and sweet potato terrine, plot plum chutney, tarragon cracker

Wood pigeon, cep puree, root vegetable fregola and puffed rice

### MAINS

Pork fillet, grain mustard mash potato, crushed carrots, spinach,  
red wine jus

Sea bream, roasted broccoli, salami, cauliflower puree,  
roasted mushrooms and kale

Braised onion, stuffed with wild mushroom orzo,  
blue cheese, pickled walnut

### DESSERTS

Cherry parfait, milk chocolate ice cream, oat biscuit

White chocolate mousse, praline ice cream, shortbread

Brown sugar 'Angel Delight', blackcurrant ice cream,  
peanut crumb, cinnamon pastry

2 courses £29

3 courses £35

*Please let us know if you have any dietary requirements or intolerance.*

*A discretionary service charge of 10% will be added to your final bill.*