

STARTERS

Leek - potato - watercress soup
chive oil

Heritage beetroot
hazelnut - avocado - orange

Duck liver parfait
warm brioche - spiced plum compote

Hot smoked trout
celeriac remoulade - gravadlax sauce

MAINS

Turkey
all the trimmings

Slow cooked Scotch beef feather blade
Gruyere dauphinoise - red wine jus

Grilled bass
minestrone of mussels and clams

Honey baked squash
spiced tomato cous cous - pumpkin seed pesto

DESSERTS

Homemade Christmas pudding
brandy sauce - mulled berries

Drambuie crème brulee
buttery shortbread

Spiced sticky toffee pudding
butterscotch sauce - vanilla ice cream

COFFEE & MINCE PIES



FESTIVE LUNCH MENU

2 courses £27

3 courses £34

Food and Beverage intolerances: before you order your food and drinks please speak to our staff if you would like to know about our ingredients. We cannot guarantee that any food or beverage item sold is free from traces of allergens. Please note, a discretionary 10% service charge is added to all bills