



FESTIVE LUNCH MENU

TWO COURSES £30 | THREE COURSES £38

Available Sat - Sun from 21 Nov | 12pm - 4pm

Includes glass of Prosecco

STARTERS

Served with sourdough bread

PIGS IN BLANKETS

White wine, lemon juice, honey & grain mustard, chopped parsley.

MACKEREL PÂTÉ

Horseradish cream, house salad, fresh dill.

BAKED GOAT CHEESE

Red onion marmalade, roasted pistachios, wild rocket & balsamic glaze.

MAINS

CHICKEN BALLOTINE

Stuffed with cheddar cheese, mashed potatoes. Finished with creamy Wild mushroom & spinach sauce.

PULLED OX CHEEK

Braised Ox Cheek, horseradish mash, rich demi glaze sauce.

STONE BASS

Wild caught Stone Bass, roasted crushed potatoes, sauteed samphire, garlic butter & lemon sauce.

WILD MUSHROOM FRICASSEE ^(V)

Roasted new potatoes marinated with garlic & thyme, roasted sunflower seeds & pea shoots.

HOMEMADE DESSERTS

STICKY TOFFEE PUDDING

Toffee sauce, scoop of Vanilla ice cream.

LEMON CURD TART

Italian meringue, raspberry coulis.

APPLE & CINNAMON CRUMBLE

Vanilla custard.

V = Vegetarian