



Festive Lunch Menu

STARTER & MAIN FOR £25 Available Monday – Saturday 12 - 2.30pm

Nibbles

Rosemary & Sea Salt Focaccia (V) £4	Marinated Gordal Olives (V)* £4
Salted Butter, Arbequina Olive Oil	
Cockle Popcorn * £4	Salt & Paprika Almonds (V)* £4
	Devils on Horseback * £5

Starters

Roasted Red Pepper & Smoked Paprika Soup (V)*

Warm Focaccia

Seared Squid *

Spiced Hummus, Salted Almonds, Old Bay, Confit Garlic Oil

Great with Devaux Grande Reserva

Beetroot & Gin Cured Chalk Stream Trout (£3 Surcharge) *

Heritage Beetroots, Trout Roe, Charcoal Brioche, Walnut Pesto, Crème Fraîche

Great with Martin Codax Albariño

Curried Tempura Cauliflower (V)

Spiced Yoghurt, Coriander Leaf Salad

Great with Kamptal Gruner Veltliner

Pressed Ham Hock & Welsh Rarebit Toastie

Tomato Chutney

Great with Melaren Vale Grenache

King Scallops (£5 Surcharge)

Crispy Pigs Cheek, Apple, Black Pudding, Crackling & Confit Egg Yolk

Great with Costadune Grillo Mandrarossa

Sides

Spiced Red Cabbage (V) * £5	Whipped Confit Garlic Potatoes (V)* £5
Apple, Beetroot & Red Onion, Toasted Walnuts	Skirlie
Honey Glazed Carrots & Parsnips (V)* £5	Triple Cooked Chips (V) £4
Sautéed Sprouts * £5	
Pancetta & Glazed Onions	

Food allergies & intolerance – Please be advised that we handle all allergens within our kitchen and whilst we endeavour to cater for dietary requirements on request, we cannot guarantee the dishes are completely allergen-free

*Denotes that dishes can be modified to suit a gluten free diet
Please note: traces of gluten may still be present as gluten is handled across our kitchen



Mains

Christmas Turkey *

Apricot, Port & Chestnut Stuffing, Sage & Onion Croquette, Duck Fat Carrot, Crispy Kale

Great with [Terre Antiche Gavi di Gavi](#)

Featherblade of Beef *

Pancetta, Chestnut Mushrooms & Onion, Triple Cooked Chips, Watercress

Great with [A Mano Primitivo](#)

Butternut, Spinach & Pumpkin Seed Strudel (V)

Sage & Onion Croquette, Glazed Carrot, Crispy Kale, Marmite Gravy

Great with [Jean-Claude Boisset, Bourgogne Chardonnay](#)

Beer Battered Cod

Triple Cooked Chips, Minted Pea Purée, Tartar Sauce

Great with [Poggiotondo Organic Vermentino](#)

Herefordshire Beef Burger

Brioche Bun, Bacon, Cheddar, Celeriac & Apple Slaw, Triple Cooked Chips

Great with [Izadi Rioja Reserva](#)

Salmon, Cod & Prawn Fishcake

Creamed Leeks & Tenderstem, Lemon Oil & Capers

Great with [Château Beaulieu Coteaux d'Aix-en-Provence Rosé](#)

Wild Mushroom Fregola (V)

King Mushrooms, Leek, Spinach & Soft Poached Egg

Great with [Kamptal Gruner Veltliner](#)

Brill * (£5 Surcharge)

Hazelnut Butter Crust, Jerusalem Artichoke Puree, Porcini, Iborensis Gnocchi, Charred Leek

Great with [Bourgogne Chardonnay](#)

Sirloin Steak (£10 Surcharge) *

Slow Roasted Tomato, Flat Mushroom, Triple Cooked Chips

Great with [Terrior Lujan De Cuyo Malbec](#)

Fillet Steak (£13 Surcharge) *

Slow Roasted Tomato, Flat Mushroom, Triple Cooked Chips

Great with [Walker Bay Cabernet Franc](#)

