



# Festive Lunch Menu

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

## Nibbles

<b>Rosemary &amp; Sea Salt Focaccia</b> (v) £4 Salted Butter, Arbequina Olive Oil	<b>Marinated Gordal Olives</b> (v)* £4
<b>Cockle Popcorn</b> * £4	<b>Salt &amp; Paprika Almonds</b> (v)* £4
	<b>Devils on Horseback</b> * £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

<b>Spiced Red Cabbage</b> (v) * £5 Apple, Beetroot & Red Onion, Toasted Walnuts	<b>Whipped Confit Garlic Potatoes</b> (v)* £5 Skirlie
<b>Honey Glazed Carrots &amp; Parsnips</b> (v)* £5	<b>Triple Cooked Chips</b> (v) £4
<b>Sautéed Sprouts</b> * £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](#)

### **Welsh 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, Ibore 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](#)

