



LUNCH MENU

2 courses £38 or 3 courses £46

Amuse Bouche / House Breads & Whipped Butters

SNACKS

Marinated Olives £4.50 / Fresh Maldon Oysters £3.50 each

STARTERS

Cured Bream, Beetroot, Smoked Almond, Dill & Horseradish Buttermilk

Game Terrine, Pickled Walnut, Bitter Leaf Salad

Haddock Kiev, Wild Mushroom Butter, Celeriac, Fennel

Steak Tartare, Alliums, Truffle, Soy Pickled Mushroom

Marinated Beetroot, Whipped Goats Cheese, Candied Walnut, Bitter Leaf (V)

MAINS

Turkey, Braised Red Cabbage, Parsnip, Caramelised Sprouts, Bacon

Venison Loin, Barbecue Belly, Quince, Salsify, Cavolo Nero

Butter Poached Cod, Monks Beard, Chicken Roe Butter Sauce, Pickled Green Grape

Sea Bass, Leek Fondue, Wild Mushroom, Hazelnut & Truffle Pesto

Butternut Squash Risotto, Brassicas, Sage, Puffed Wild Rice (V)



GRILL

220g / 8oz Charcoal Grilled Fillet Steak (£10 supplement)

With Plum Tomato, Wild Mushroom, Steak Cut Chips, Bearnaise or Peppercorn Sauce

600g / 21oz Mature Dry Aged Chateaubriand (£12 supplement per person for two people sharing)

With Roasted Shallots, Wild Mushroom, Steak Cut Chips, Bearnaise or Peppercorn Sauce

SIDES £5 each

Koffmann Skinny Fries / Roasted Root Vegetables, Chestnut & Maple

Orange Glazed Carrots & Crispy Onion / Bitter Leaf Salad & Mustard Dressing

DESSERTS

Christmas Pudding, Aerated Brandy & Rosemary Custard

Spiced Poached Pear, Yoghurt Parfait, Pecan Granola

Set Chocolate Mousse, Sea Buckthorn, Milk Ice Cream

Miso Custard Tart, Brown Butter Ice Cream

Selection of 3 Cheeses and Crackers, Grapes, Walnuts, Apple, Celery
(For 6 Cheeses £3 supplement)

If you have a food allergy or intolerance please speak to a staff member before ordering your meal

A discretionary 12.5% gratuity for staff will be added to your bill

All prices inclusive of VAT