

FESTIVE LUNCH

3 courses | 24.95

TO START

SMOKED SALMON & DILL MASCARPONE
served with focaccia croûtes, and a lemon and caper dressing

HERITAGE TOMATO BRUSCHETTA VG RG
served with basil and extra virgin olive oil

CHICKEN LIVER PÂTÉ
with caramelised red onion chutney and warm toasted focaccia bread

TUSCAN RIBOLLITA SOUP VG
hearty stew of carrot, tomato, chickpea, onion, cavolo nero*, diced focaccia bread, and a drizzle of chilli oil

MAINS

BUTTERNUT & SAGE TORTELLINI V
in a D.O.P San Marzano tomato sauce, with honey-glazed winter root vegetables and cavolo nero*

SLOW-COOKED BEEF FEATHERBLADE RG
served with pickled red cabbage, balsamic onions, and a red wine jus

TURKEY INVOLTINI
turkey breast wrapped in smoked bacon, with pigs in blankets, braised sprouts, and a sage gravy

MUSHROOM & RED WINE PUDDING VG
in a delightful vegan suet crust, served with spiced cranberry lentils, and gravy

SERVED WITH... family-style roast potatoes, sprouts, Chantenay carrots, and French beans VG RG

PUDDINGS

CLEMENTINE TART V
served with a raspberry coulis

WARM CHOCOLATE BROWNIE V
served with salted caramel gelato ice cream, and dark chocolate sauce

VEGAN BISCOFF CHEESECAKE VG N

SORBET VG RG
choose from lemon, mandarin or fruits of the forest

CHRISTMAS PUDDING V
served with a brandy-infused Crème Anglaise

V Vegetarian VG Vegan N Contains nuts RG Recipe without intentional gluten ingredients

RG Recipe without intentional gluten ingredients available on request

Due to our cooking processes and kitchen set up there is a potential risk of cross-contamination of allergens. This includes any items which are deep fried (highlighted with an *). Therefore, these may not be suitable for those with severe allergies. Allergen information is available on request. A discretionary 10% service charge will be added to your bill for parties of 6 or more.