



FESTIVE SET LUNCH MENU

Saturday 22nd November 2025 to Saturday 3rd January 2026
Wednesday to Saturday 12:00pm - 2:30pm



STARTERS

Butternut Squash and Apple Soup with Harissa Roasted Pumpkin Seeds (ve)

Potted Hot Roast Smoked Salmon with Caper Lime and Dill Sour Cream, served with Cornichons and Focaccia Croutes

Ham Hock Terrine with a Radish Salad and Winter Spiced Plum Chutney

MAINS

Turkey Paupiette wrapped in Smoked Bacon with Cranberry Stuffing and Sage Jus, served with Fondant Potato and Seasonal Vegetables

Fillet of Cod on a Tomato and Parmesan Risotto, with Crisp Pancetta and Salsa Verde

Coronation Tart of Cheddar, Spinach and Broad Beans, infused with Fresh Tarragon, served with Fondant Potatoes, Seasonal Vegetables and a drizzle of Tarragon Oil (vg)

DESSERTS

Warm Pear, Rhubarb and Ginger Crumble Tart with Clotted Cream Ice Cream (vg)

Vanilla Pod and Mixed Berry Cheesecake

Delight in pulling a Christmas Cracker as part of the festive lunch fun!

2 COURSE £29.95

3 COURSE £39.45

(vg) is Vegetarian and (ve) is Vegan. For Vegan or Gluten Free alternative, please request at time of booking. Tables available for 2-8 guests, larger bookings will need to enquire.

Please always inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu, and we cannot guarantee the total absence of allergens. Detailed information on the fourteen legal allergens is available on request; however, we are unable to provide information on other allergens.

A discretionary 10% service charge will be added to your bill. November 2025.