FESTIVE LUNCH SET MENU

Saturday 21st November 2026 to Saturday 2nd January 2027
Wednesday to Saturday 12:00pm - 2:30pm

STARTERS

Roasted Parsnip and Celeriac Velouté, Truffle Oil (ve)

Pressed Smoked Chicken and Chorizo Terrine, Apple Chutney, Crisp Brioche, Chorizo Aioli

Bloody Mary Prawn Cocktail, Marie Rose Sauce

MAINS

Turkey Paupiette, Cranberry, Sage and Onion Farce, Fondant Potato, Seasonal Vegetables, Turkey Pan Gravy

Seared Salmon, Tenderstem Broccoli, Baby Leeks, Fondant Potato, Caviar Butter Sauce, Dill Oil

Mushroom, Brie and Cranberry Wellington, Red Onion Chutney, Fondant Potatoes and Seasonal Vegetables (vg)

10oz Ribeye Steak, Chunky Cut Chips, Portobello Mushroom, Vine Cherry Tomatoes, Peppercorn Sauce (+£12.50 Supplement)

DESSERTS

Tiramisu Dome, Cappuccino Cream

Cheese Platter with Grapes, Crackers and Chutney (vg)

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 2026.