



Lunch Menu

11 - 14 January

To Start

Gently spiced red lentil soup, yogurt, coriander, panch phoron (v)

Gin cured salmon, winter slaw, sour cream

Duck liver parfait, cherry ketchup, duck fat fried bread

Main Course

Slow cooked blade of beef, goats' cheese potato puree, red wine, mushrooms & onions

Smoked haddock fishcake, stewed peppers, saffron aioli

Baked Crown Prince pumpkin, Romesco sauce, tender stem broccoli (ve)

Desserts

Blood orange tart, dark chocolate sorbet

Red wine & spice poached pear, cinnamon ice cream

A selection of cheeses from Harvey & Brockless, celery, grapes & chutney

2 Courses £9.50

3 Courses £12.50

If you have any intolerances or allergies, please speak to a member of our team and they will be happy to advise

