

December Lunch Menu

Snacks

Bread, curd, brown butter	4 ½	'Nduja, brandade	6
Crispy olives, goats cheese	4 ½	Grilled flatbreads, harissa, parsley	5
Warm crab brioche roll	7	Smoked salmon mousse, soda bread	5

Shellfish cocktail, crispy scallop	5
Pressed festive terrine, quince chutney	5
Cured salmon, cream cheese, pickled fennel	5
Artichoke velouté, toasted onion, brioche, mushroom caramel	5
Crispy hen's egg, truffled leeks	5

Butter poached turkey, spiced cranberry, chestnut	15
Roast fillet of cod, brandade, bouillabaisse sauce	15
Slow cooked short rib, bone marrow toast, cavolo nero	15
Fillet of hake, Portavogie prawn ravioli, broccoli leaf	15
Roast pheasant breast, coq au vin garnish	15
Sirloin steak (280g)	25

Roasted roots	4	Hand Cut Chips	4
Sprouting broccoli, smoked yoghurt, almonds	4	Potatoes, seaweed butter	4
Tomato & Onion salad	3 ½	Mixed leaves	3 ½

Lemon tart, basil	5
Baked Rice pudding	5
Custard tart, Christmas spices	5
Chocolate, hazelnut, salted caramel	5
Young Buck cheese	5

- Please inform a member of staff of any food intolerances or allergies when booking
- Please note that a discretionary 12% service charge will be added to tables of 6 or more

