



DECEMBER SET LUNCH MENU

3 courses, coffee, service £33

STARTERS

- M**ushroom & thyme soup, sourdough (vegan) & butter (v)
- L**amb koftas, coriander & mint yoghurt, charred orange
- P**arsnip, potato & chestnut terrine, poached pear, blackberry puree (v)
- P**rawn skagen, dill & chive, ciabatta, salmon roe

MAINS

- B**raised oxtail stew, baby potatoes, smoked salted roquito peppers
- C**hicken schintzel, mash, greens, capers, anchovy hollandaise
- P**umpkin caponata, creamy polenta, oregano crostini (vegan)
- S** seabass fillet, sweetcorn chowder, fennel, cherry tomato, chorizo gremolata

All mains served with roast potatoes & seasonal veg for the table (vegan)

DESSERTS

- W**arm gingerbread cake, Drambuie syrup, vanilla ice cream
- B**lack forest gateaux trifle (vegan)
- S**election of Iain Mellis cheeses, chutney, grapes, oatcakes
- R**ocky road, peanut butter & strawberry jam ice cream

All dishes naturally gluten free / we will ask about allergies

This menu may be subject to seasonal and supplier changes at short notice

Pre-orders are required for parties of 8 or more, at least one week in advance