



DECEMBER SET LUNCH MENU

3 courses, coffee, service £33

STARTERS

Mushroom & thyme soup, sourdough (vegan) & butter (v)

Lamb koftas, sumac yoghurt, charred orange

Parsnip, potato & chestnut terrine, poached pear, blackberry puree (v)

Prawn skagen, dill & chive sour cream, ciabatta, salmon roe

MAINS

Braised ox cheek stew, baby potatoes, smoked salted roquito peppers

Chicken schintzel, mash, greens, capers, anchovy hollandaise

Pumpkin caponata, creamy polenta, pumpkin seeds, oregano crostini (vegan)

Seabass fillet, sweetcorn chowder, charred fennel, roast vine cherry tomatoes,
chorizo gremolata

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

DESSERTS

Warm gingerbread cake, Drambuie syrup, vanilla ice cream

Black forest trifle (vegan)

Selection of Iain Mellis cheeses, chutney, grapes, oatcakes

Rocky 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