

SAMPLE MENUS

# LUNCH DECEMBER

MONDAY TO SATURDAY

2 COURSES £27 3 COURSES £35

*Garden Jerusalem artichoke soup  
Twice baked cheese soufflé  
Organic salmon, beetroot, horseradish, crème fraîche*

\*\*

*Garden kale fritters, spiced butternut squash, Roscoff onion, chili lime dressing  
Pan fried sea bream, Parmesan gnocchi, broccoli, lobster bisque  
Roast Blackberry farm turkey served with all the trimmings*

\*\*

*Salted caramel tart, banana & yuzu sorbet  
Baked vanilla cheesecake, passion fruit & coconut  
Bitter chocolate cremeux, sea buckthorn & yoghurt*

\*\*

*Tea or coffee, chocolate truffle & mince pies*

## A LA CARTE

2 COURSE £42.50 3 COURSE £47.50

*Chicken liver parfait, fig compote, walnut & raisin toast  
Terrine of goose, foie gras & chestnut, cranberry chutney  
Seared hand dived scallop, hispi cabbage, black garlic, hazelnut*

\*\*

*Pan fried Cornish turbot, crab tortellini, salsify, girolles  
Assiette of Langar lamb, spiced butternut squash, goat's curd, garden chard  
Fillet of Blackberry Farm beef, Jerusalem artichoke, black cabbage, tempura  
oyster, horseradish*

\*\*

*Starkey's Ribstin apples, caramel, pearl barley, golden ale  
Iced mango parfait, kaffir lime leaf, coconut  
Christmas pudding soufflé, brandy, clementine & cranberries*

*Tea or coffee, chocolate truffle & mince pies  
Some dishes may contain nuts. Please advise the waiter of your allergies. 12%  
service charge is added to your bill.*