

New Year's Day Lunch Menu

Three-Course £55 | Two-Course 50

STARTERS

Olive Oil Loch Duart Salmon
Marinated Cucumber, Crème Fraîche
[F], [SD], [M], [Mu]

Baked Beetroot
Quinoa & Winter Leaf Salad, Puffed Wild Rice, Soft Herb Dressing
[SD], [Mu] **VE**

Terrine of Ham Hock
Celeriac Cream, Apple Dressing, Sourdough Toast
[M], [SD], [Mu], [G]

Butternut Squash Soup
Brioche Bun with Goat Cheese
[M], [E], [G], [SD] **V**

MAINS

Roasted 28-day Aged Beef Sirloin OR Corn Fed Chicken Crown & Herb Butter
Served with Yorkshire Pudding, Roast Potatoes, Maple Carrots, Gravy
[M], [G], [SD], [E]

Filet of Seabream
Braised Fennel, Baby Spinach, Sauce Vierge
[F], [M], [SD]

Potato Gnocchi
Lentil & Wild Mushroom Fricassee, Pumpkin Velouté
[SD], [G] **VE**

SIDES £5 each

Winter Bitter Leaf Salad [Mu], [SD]
Buttered Tenderstem Broccoli [M]
Roasted Potatoes | French Fries
Additional Bread Roll £1 [G]

DESSERTS

Caramelised Cambridge Cream
[M], [E] **V**

Bitter Chocolate Mousse, Mixed Berries Compote, Cocoa Crumble
[E], [G], [M] **V**

Sticky Toffee Pudding & Clotted Cream
[E], [M], [G] **V**

Selection of British Cheese **supplement £5**
Served with Homemade Fruit Cake, Chutney, Fruit Jelly & Sourdough Crackers
[E], [G], [M], [SD], [N]

Tea or Coffee with Chocolates [S], [M]

Please make one of our team aware of any dietary restrictions or allergies you might have.

A discretionary service charge of 12.5% will be added to your bill. **V** vegetarian. **VE** vegan.

ALLERGEN KEY - [C] CRUSTACEANS, [Ce] CELERY, [E] EGGS, [F] FISH, [P] PEANUTS, [G] GLUTEN, [L] LUPIN, [M] MILK, [Mo] MOLLUSCS, [Mu] MUSTARD, [N] NUTS, [S] SOYA, [SD] SULPHUR DIOXIDE, [Se] SESAME SEEDS.

All menu items are subject to change according to seasonality and market availability.