

New Year's Day Lunch Menu

Three-Course £55 | Two-Course 50

STARTERS

Loch Duart Salmon
With Cornish Crab Salad
[F], [SD], [M], [Mu], [C]

Ham Hock & Celeriac Vol Au Vent
Chive Butter Sauce, Winter Truffles
[E], [G], [SD], [M]

Wild Mushroom Risotto
Glazed Butternut Squash
[M], [SD]

Roasted Parsnip Soup
Herb Oil
[Ce], [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]

Filet of Seabream
Bouaillbaisse Sauce, Baby Spinach, Spiced Aubergine
[F], [G], [SD]

Twice Baked Cheese Souffle
Datterini Tomatoes, Sweet Pepper Sauce
[Ce], [SD], [G], [M], [Mu], [E]

SIDES £5 each

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

DESSERTS

Soft Meringue with Clementine Compote
[M], [E], [G] **V**

Apple Crumble & Custard
[E], [G], [M] **V**

Sticky Toffee Pudding & Vanilla Ice-cream
[E], [M], [G] **V**

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

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.