

# Lunch Menu

**Served Monday through Friday**

**12.00 - 14.30**

## Starters

Oyster mushroom & spinach tartlet topped with hollandaise sauce, seasonal salad. **7 (V)**

Pressed confit duck, cranberry & apricot terrine, celeriac remoulade, quince jelly **9**

Homemade soup of the day served with rustic bread roll & butter **6**

Oak smoked salmon, apple, pickled red onion, watercress lemon dressing **8.5**

Marinated aubergine, pepper & courgette, charred Halloumi & balsamic glaze **7 (V)**

Caesar salad, grilled chicken, croutons, fresh anchovies, & soft-boiled free-range egg **8.5**

## Mains

Seared Seabass fillet sauteed salsify, crayfish tortellini, shellfish oil, fennel cress & vermouth sauce **22**

Pumpkin & goats cheese ravioli, spinach, forest mushrooms & sage cream **14.5 (V)**

Guinea fowl supreme, braised red cabbage, parsnip, golden sultanas & Madeira jus **17**

Seared salmon fillet with kale & potato, mussel beurre blanc **17.5**

Roast Norfolk turkey, traditional accompaniments, chateau potatoes, roasted root vegetables **18**

21 day aged English sirloin steak, skinny fries, herb crusted tomato, watercress bearnaise **24**

## Desserts

Apple tart, butterscotch sauce vanilla cream **8**

Christmas pudding with Courvoisier sauce **8**

Lemon cheesecake with cinnamon spiced berry compote **8**

Chocolate truffle torte, orange syrup **8**

Selection of ice creams and sorbet **6**

Fresh fruit salad **7**

**\*If you have any food allergies or intolerances, please speak to one of the service team.\***