
3-COURSE FESTIVE LUNCH

£35

STARTERS

Cured Scottish salmon, carrot & passion berry, baby carrot

Pumpkin soup, Jospet grilled radicchio, feta cheese

Stuffed suckling piglet, endive & apple salad, honey dressing

MAINS

Slow cooked Rhug estate lamb, crapaudine beetroot, molasses sauce

Poached line cod, burnt orange puree, roasted cauliflower

Wild mushroom risotto, watercress emulsion, Ragstone cheese

DESSERTS

Duo of British cheeses from Paxton & Whitfield, quince & pear chutney, crackers

Caraibe chocolate mousse, mint foam, stracciatella ice cream

Pear in syrup, Toasted almond, Williams pear sorbet

All prices are in pounds Sterling and inclusive of VAT at the current rate. A discretionary 12.5% service charge will be added to your bill. Meat weights are approximate uncooked weights.

(v) Suitable for vegetarians. Fish dishes may contain bones or shells.

Food allergies and intolerances: Please speak to our staff if you suffer from an allergy or intolerance or would like more information on dish ingredients and allergens.