



LOUNGE FESTIVE LUNCH

£35 per person

Includes one glass of bubbles per person on arrival

STARTERS

Cauliflower soup, four cheese tortellini, chive oil (V)

Pigs trotter & ham hock salad, watercress, pickled ginger, granny smith

Smoked salmon, sauce Gribiche, micro herb salad

Burrata cheese, Parma ham, slow roasted tomatoes, balsamic

MAINS

Roasted cod loin, puy lentils, bacon & chive crumble topping

Turkey & bacon paupiette, Brussel tops, chestnut jus

Port wine braised beef cheek, truffle polenta, new season carrots

Beetroot gnocchi, goat's cheese, walnuts, red vein sorrel cress (V)

SIDES

£5 each

Rosemary roasted potatoes

Cajun sweet potato fries

Brussel sprouts, chestnut crumble

DESSERTS

Rum raisin bread & butter pudding, vanilla ice cream

Chocolate brownie, winter berries, sorbet (VG)

Christmas pudding, brandy custard, oat granola

Vanilla crème brûlée, peanut butter cookie

(VG) Vegan, (V) Vegetarian. Food allergies and intolerances must be notified before ordering. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs and unpasteurised cheese may increase your risk of foodborne illness. Please speak to a manager or member of staff before ordering. Menu is subject to seasonal and market availabilities. Menu price includes VAT.

Please note, a discretionary 12.5% Service charge will be applied to your bill.