



DECEMBER 2024 LUNCH & DINNER MENU

SAVOURIES

Balsamic, olive oil, focaccia **6.50** lemon & garlic olives **5.50** breads **3.75** mixed nuts **6.50** sun-dried tomato & basil hummus, crackers **5.75**

SET MENU

LUNCH & EARLY EVENING

2 Courses 29.50 | 3 Courses 39.00

Tuesday – Saturday Lunch
Monday – Saturday Evening

These dishes are also available individually and are priced as such below

STARTERS

[V] CLASSIC FRENCH ONION SOUP
melted Gruyère croûtons
10.00

[V] STILTON, CARAMELISED APPLE & DATE SALAD
salted hazelnuts, apple cider vinaigrette
starter 12.50 | main 20.50

CHICKEN LIVER PATÉ
fig & apricot jam, toasted brioche
12.50

MAINS

[V] PUMPKIN, BUTTERNUT & PECORINO RISOTTO
sautéed King mushrooms & poppy seed crisps
21.95

GILBEY'S FISH & HAND-CUT CHUNKY CHIPS
panko-crumbed haddock, crushed peas, tartare sauce
21.95

SLOW-BRAISED SHOULDER OF LAMB SHEPHERD'S PIE
sesame-roasted heritage carrots, creamed cabbage
22.95

PUDDINGS & CHEESE

STICKY TOFFEE PUDDING
butterscotch sauce, Cornish clotted cream
9.95

DUO OF SORBETS citrus, raspberry coconut
7.95

DUO OF ICE CREAMS vanilla, salted caramel, chocolate
7.95

DUO OF ENGLISH ARTISAN CHEESES
fruit chutney, celery, biscuits
Brighton Blue [V] Keen's Mature Somerset Cheddar
10.50

STARTERS

[V] CLASSIC FRENCH ONION SOUP **10.00**
melted Gruyère croûtons

[V] JERUSALEM ARTICHOKE & OLD WINCHESTER CHEESE PANNA COTTA **12.50**
beetroot & artichoke chips

SMOKED HAM HOCK, PORK & PISTACHIO TERRINE **12.50**
piccalilli purée, toasted sourdough

SMOKED FISH, SPRING ONION & PARSLEY FISHCAKE **13.50**
spinach mousse, dill & lemon aioli

MAIN COURSE WITH FRIES 22.50

DILL-CURED GRAVADLAX & CORNISH CRAB MAYONNAISE **13.50**
pickled cucumber & red onions, wholemeal toast

MAINS

[V] MOZZARELLA & PARMESAN CROQUETTES & SICILIAN CAPONATA **21.95**
aubergines, tomatoes, sweet peppers & celery, olive & pinenut pesto, crisp capers

ROASTED BACON-WRAPPED BALLOTINE OF TURKEY **30.50**
pigs in blankets, Brussels & chestnuts, roasted roots & potatoes, cranberry sauce

OUTDOOR-REARED BELLY OF SUFFOLK PORK & CRACKLING **31.50**
charred sweetheart cabbage, apple, walnut & potato terrine, Calvados sauce

NORTH ATLANTIC COD IN A MILDLY CURRIED SHRIMP & COCONUT BROTH **33.50**
Basmati, wild rice & roasted cashews, vine-roasted tomatoes

ROSEMARY-CRUSTED RUMP OF LAMB & MINI SHEPHERD'S PIE **33.50**
sesame-roasted heritage carrots, creamed spinach, redcurrant & red wine jus

28 DAY DRY-AGED **8oz** BRITISH SIRLOIN STEAK **33.50**

ADD herb & garlic butter **2.50** green peppercorn sauce **3.25** red wine sauce **3.50**

SIDES

sesame carrots roasted roots charred cabbage creamed spinach **5.50**
mash **5.50** fries **5.50** hand-cut chips **5.95** Parmesan & rocket salad **7.75**

PUDDINGS

GILBEY'S LEMON TART, berry coulis, vanilla ice cream **9.95**

BAILEYS CRÈME BRÛLÉE, chocolate shavings, gingerbread crumbs **9.95**

TRADITIONAL CHRISTMAS PLUM PUDDING, blood orange gel, brandy sauce **9.95**

DARK CHOCOLATE MARQUISE, Italian meringue, mango sorbet, coconut tuile **10.95**

Sorbets: 1, 2, 3 citrus, raspberry, coconut **5.95 7.95 9.95**

Ice Creams: 1, 2, 3 vanilla, salted caramel, chocolate chip, peach **5.95 7.95 9.95**

TRIO OF ENGLISH ARTISAN CHEESES: fruit chutney, celery, biscuits **14.50**

Brighton Blue, past. cow [V] Bath Soft organic [brie style] past. cow Keen's Mature Somerset Cheddar, unpast. cow

Prior to ordering, please inform us of any allergies or food intolerances as some dishes will contain allergens, nuts or traces of nuts.

We can provide detailed information but please note that dishes are prepared in our kitchen where all allergens are present.

A suggested service charge of 12.5% is added to the bill and is entirely voluntary.