



MICHELIN BIB GOURMAND

STARTERS

Jerusalem artichoke velouté, mushroom brioche
Country terrine, red onion marmalade, toasted sourdough
Salmon Gravlox, heritage beetroot & lemon crème fraîche

MAINS

Herb stuffed Suffolk chicken supreme, savoy cabbage with bacon & chestnuts
Seared fillet of sea bream, creamed puy lentils, pumpkin & red wine sauce
Salted baked celeriac, whipped goats cheese & hazelnuts

SIDE ORDERS

Pomme purée 6/ Green beans 6 / Brussel sprouts & bacon lardons 6 Chips 6
Crisp garlic potatoes 6 / Braise red cabbage 6/ Honey carrots 6

DESSERT

Tradition Christmas pudding, Armagnac butter
Valrhona chocolate mousse, blood orange & caramelised white chocolate
Brie de Meaux, house chutney, raisin & walnut loaf

2 courses £32 / 3 courses £36

Monday – Friday lunch: 12pm – 2pm / Saturday lunch: 11:30am -2:30pm

Tuesday – Thursday dinner: 6pm-8:30pm

Friday & Saturday dinner: 5.30pm-6:30pm & 8:15pm-9:00pm

(Maximum of 6 guests)

Available from November 10th – 23rd December

Please let the manager know of any allergies or dietary requirements

*** gluten free or can be made with gluten free products**

A discretionary service charge of 12.5% will be added to your bill