



MICHELIN BIB GOURMAND

STARTERS

Jerusalem artichoke velouté, mushroom brioche
Country terrine, red onion marmalade, toasted sourdough
Salmon Gravlax, 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/Crispy garlic potatoes 6/Braised red cabbage 6/Honey carrots 6

DESSERT

Traditional 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

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