December lunch menu

28.00 two courses | 32.00 three courses
15.00 supplement to include a glass of wine to accompany two courses
25.00 supplement to include a glass of wine to accompany three courses

starters

Chicken, Leek and Duck Pressing,
onion and pancetta brioche, celeriac remoulade

Crisp Monkfish Tail,
samphire, poached potatoes, capers, cornichons,
champagne cream

Hand Dived Scottish Scallops,
truffled Jerusalem artichoke, citrus beurre blanc, barigoule
supplement £9.50

Wild Mushroom Gnocchi, Ⓥ
yeasted maitake mushrooms, mushroom and truffle 'cream',
charred shallots

main course

Roast Turkey Breast,
'all the trimmings', marjoram jus

Pan Fried Silver Mullet
baked parsnip, coriander, granny smith apple

Char Siu Cauliflower 'Steak', Ⓥ
wild rice, peanut and lime slaw, spring onion

side dishes 6.00

fried brussels sprouts, bacon, smoked mayonnaise, dried cranberries

sautéed ratte potatoes, blue cheese sauce, crispy capers

sweet and sour carrots, sesame seeds and coriander

pigs in blankets

desserts

Thackerays Christmas Pudding,
berry compote, calvados custard

Baked Lemon Cheesecake,
meringue, vanilla ice cream

Selection of Cheeses,
crackers, chutney

Coconut Soufflé,
coconut rum sorbet, tonka bean and bitter chocolate sauce
supplement £4.50

coffee, tea & sweet treats 6.00

you are welcome to choose a la carte dishes
as part of your lunch, these will be charged accordingly

√ = dishes suitable for vegetarians | Ⓥ = dishes suitable for vegans

allergies and intolerances – please speak to our team when ordering
a discretionary service charge of 12.5% will be added to your bill
all indicated prices are inclusive of 20% vat