

## FESTIVE THREE-COURSE LUNCH MENU

£49 per person | To include a glass of Nyetimber Classic Cuvée

### STARTERS

Salt-Baked Heritage Beetroot (V)  
spiced beetroot purée,  
Rosary goat's cheese beignet, watercress  
(Ce, E, G, M, SD)

Roasted Butternut Squash  
and Sage Risotto (V)  
Stilton, pumpkin seeds, verjus  
and apple syrup  
(Ce, M, SD)

Salt and Pepper Squid  
chilli jam, garlic aioli, coriander  
(C, Ce, E, G, Mu, SD)

### MAINS

Roasted Loch Duart Salmon  
samphire, saffron potatoes,  
crispy Cornish mussels, shellfish bisque  
(C, Ce, F, G, M, Mo, SD)

Crispy Turkey Holstein  
Flambards fried egg, anchovies, capers,  
kale, roti, turkey jus  
(Ce, E, F, G, M, Mu, SD)

Caramelised Shallot Tarte Tatin (V)  
Goddess cheese, roasted shallot purée,  
Granny Smith, seasonal salad  
(Ce, E, G, M, Mu, SD)

### DESSERTS

The Festive Kitchen Apple  
spiced apple and brandy compote  
(E, G, M, S, SD)

Sticky Toffee Pudding  
toffee sauce, vanilla ice cream  
(E, G, M, SD)

Christmas Pudding  
Armagnac cream  
(E, G, M, N, S, SD)

From 25th November to 23rd December 2023. Menu is subject to change.

ALLERGEN KEY – [Ce] CELERY, [C] CRUSTACEANS, [E] EGGS, [F] FISH, [G] GLUTEN, [L] LUPIN, [M] MILK, [Mo] MOLLUSCS,  
[Mu] MUSTARD, [N] NUTS, [P] PEANUTS, [S] SOYA, [SD] SULPHUR DIOXIDE, [Se] SESAME SEEDS (V) Vegetarian