

5.

FESTIVE LUNCH MENU

Available Monday-Saturday 12pm - 2.30pm & 6pm - 6.45pm
2 courses £24.50 - 3 courses £29.50

With half bottle of sommelier selected white or red wine
2 courses £ 40.50 – 3 courses £45.50

STARTERS

Cumbrian fried pork terrine, bitter leaf salad and truffle emulsion

Jerusalem artichoke veloute, cep compote and brioche

MAINS

Roasted Cornish sea bream, crushed potatoes, kale and lobster bisque

Roasted pheasant, truffle pomme puree, cavolo nero, pear and parsnip

DESSERTS

Warm dark chocolate mousse, hazelnuts and citrus fruits

Mince pie ice cream, crumble and brandy caramel

SIDES

Triple cooked chips (v) 5.50 | Pomme purée (v) 5.00 | Mixed salad leaves (v) 3.50

Crushed new potatoes (v) 5.00 | Warm green kale (v) 3.50