



# LUNCH SET MENU

3 courses £34



**Celeriac, apple & hazelnut soup** (VG)  
Toasted hazelnuts, parsley oil

**Chicken liver parfait**  
Onion marmalade, cornichons, toasted brioche

**Oak smoked salmon**  
Pickled cucumber, dill, buttermilk dressing, watercress, toast

**Roasted squash salad** (VG)  
Pomegranate, cumin, cashew crumb, labneh, winter leaves



**Roast Norfolk bronze turkey parcel**  
Roast potatoes, brussels sprouts, chestnuts, roast carrots,  
pigs in blankets, bread sauce & turkey gravy

**8hr red wine braised beef**  
Creamed potatoes, brussels sprouts, roast carrots, red wine sauce

**Baked line caught cod loin**  
Spiced carrot purée, crispy sprouts, parsley, caper & horseradish sauce

**Sweet potato & lentil Wellington** (VG)  
Roast potatoes, brussels sprouts, chestnuts, roast carrots



**Christmas pudding** (V)  
Brandy butter, custard

**Baked vanilla cheesecake** (V)  
Blueberry compote

**Warm chocolate brownie** (VG)  
Armagnac prunes, coconut chocolate chip ice cream

**Red wine poached pear** (VG)  
Mulled wine syrup, toasted almonds, bitter chocolate ice cream

Add a cheese course for £4 per person (V)

Add mince pies & chocolate truffles for £2 per person

(V) Suitable for vegetarians (VG) Suitable for vegans.

Concerned about the presence of allergens or ingredients in our foods? Please ask your server for more information before ordering. All products are subject to availability. All prices include VAT. There may be an optional service charge added to your bill.