

# BOXING DAY LUNCH

TWO COURSES FOR £29.50. THREE COURSES FOR £37.50.

## STARTERS

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Roast butternut squash & sweet potato soup, sourdough croutons (VEO, GFO)

Chicken & apricot terrine, ale chutney, brioche toast (GFO)

Gin cured trout, roast beetroot, lemon mascarpone (GF)

Goats cheese mousse, pickled cucumber, granary crostini (GFO)

## MAINS

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Roast sirloin beef, Yorkshire pudding, parsnip purée, roast root vegetables, greens, roast potatoes, pan gravy (GFO)

Roast saddle lamb, Yorkshire pudding, parsnip purée, roast root vegetables, greens, roast potatoes, pan gravy (GFO)

Roast salmon fillet, potato gnocchi, romesco sauce (GFO)

Foraged mushroom risotto, citrus and Old Winchester (VEO, GF)

## AFTERS

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Winterberry fool, ginger crumb (GFO)

Sticky toffee pudding, clotted cream ice cream (VEO, GFO)

Chocolate torte, brandied prunes, mascarpone

Local cheese, biscuits, chutney & grapes (GFO)

(V) vegetarian | (VE) vegan | (GF) gluten-free  
(VGO) vegetarian option | (VEO) vegan option | (GFO) gluten-free option

Please let us know if you have any allergies or dietary requirements.  
Most options can be adapted for a gluten-free diet, please ask our team for more details.  
Please note a discretionary optional 10% service charge will be added to your final bill.

