

NY EVE LUNCH

TWO COURSES FOR £29.50 | THREE COURSES FOR £37.50

STARTERS

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 (GFO)

Goats cheese mousse, pickled cucumber granary crostini (GFO)

MAINS

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

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

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

Foraged mushroom & herb risotto, citrus and aged feta (GFO,VEO)

AFTERS

Winterberry fool, ginger crumb

Apple & sultana pudding, clotted cream ice cream

Chocolate torte, brandied prunes, mascarpone

Local cheese, biscuits, chutney & grapes (V, GFO)

Printed
on 100%
recycled
paper.

(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.

