

FESTIVE LUNCH

NOVEMBER 2024

*Settle in with a glass of Bertrand Monceny Blanc de Blanc
Méthode Traditionnelle.*

STARTS

*A Selection of Homemade Bread with
Lincolnshire Poacher Hand Patted Butter...4*

Jerusalem Artichoke Velouté
Comté Tortellini, Mushroom, Hazelnut

Ox Tongue
Sauce Gribiche, Pickled Shallot, Soda Bread Chips

Hereford Beef Tartare
Oyster Cream, Shallots

Native Shellfish Bisque... **+16 SUPP**
Scottish Langoustine, Cornish Crab, Lobster, Sea Herbs

MAIN

*Sides: Crisp Pomme Anna,
Brussel Sprouts with Chestnuts & Bacon,
Creamed Spinach, Green Salad, Mashed Potato,
Honey Roast Parsnips & Carrots...8 EACH*

Hand Cut House Tagliatelle
*Wild Mushrooms, Westcombe Ricotta, Rosemary,
24 Month Aged Parmesan*

Roast Cornish Cod
Slow Roast Shallot, Cavolo Nero, Smoked Potato & Lovage Sauce

Omelette aux Escargots
Dorset Snails, Spinach, Belper Knolle Cheese

Slow Cooked Daphne's Lamb Shoulder
Spiced White Beans & Aubergine Tajine, Smoked Yoghurt

Irish Herford Beef Tournedos Rossini... **+36 SUPP**
Brioche, Foie Gras, Winter Truffle, Madeira Sauce

DESSERTS

Guanaja Chocolate Mousse
Salted Caramel, Hazelnut, Malted Barley Ice Cream

Custard Tart
Nutmeg, Pine Nut, Golden Raisin

A Selection of Sorbets
Pear & Bourbon, Fragola Grapes, Green Apple

Colston Bassett Stilton...**+7 SUPP**
Celery, Grapes, Fruit Chutney, Crackers

Three Courses....**48** Wine Pairing....**48**

*For food allergies and intolerances please alert a
member of our team. Game may include lead shot.*



*Prices are VAT inclusive. A discretionary 15% service
charge will be added to your bill.*