

Christmas Lunch 2017

creamy potato soup w smoked salmon, capers & dill ^{GF}

tiger prawns w courgette, roast cashews, garlic & chilli

octopus w chorizo & potato

burnt aubergine w black lentils, artichoke, beetroot, tahini & hazelnuts ^{GF DF V}

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cornish cod in tempura batter w sorrel-crushed potatoes & tartar sauce

sesame-crust ed loch duart salmon w mash potato, french beans & teryaki ^{GF}

ox cheek w celeriac gratin, cep mushroom, carrot crisp & gravy

vegetable curry w green rice, pomegranate, coriander, toasted almonds & rose petals ^{GF DF V}

braised cauliflower w black beluga lentils, tomato, tahini & almond-coriander dressing ^{GF DF V}

side of brussels sprouts w almonds, raisins & breadcrumbs ^{4.50}

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cheese plate – 3 cheeses w apple, grapes & homemade olive bread

warm soft chocolate cake w pine needle ice cream & berry coulis

plum & pear clafoutis w coconut crumble & orange crème anglaise

maple syrup cheesecake w blueberry coulis ^{GF}

£21 for 2 courses, £24 for 3 courses

Available Monday – Friday – booking ahead essential – pre-orders if > 10 people

A 12.5% optional service charge will be added to your final bill.

GF – gluten-free DF – dairy-free

Thank you for coming.

