

GRILL

FESTIVE LUNCH MENU 2024

LUNCH

Monday - Friday in Grill

Available as private dining Saturday and Sunday

2 Courses £55 3 Courses £65

STARTERS

Roasted Parsnip & Hawkstone Cider Soup (V) (E, G, M, SD)

Warm brioche loaf

John Ross Cured Salmon (G, F, Mu, SD)

Wasabi, shallots, capers, lemon

Smoked Duck Breast (Ce, E, M, Mu, N)

Celeriac remoulade, hazelnuts, watercress

Heritage Beetroot (V) (M, N, SD)

Goat's curd, balsamic, hazelnuts

MAINS

Roast Breast & Leg of Caldecott Turkey (Ce, E, G, Mu, SD)

Sage stuffing, pigs in blankets

12-Hours Braised Blade of Beef (Ce, E, G, M, Mu)

Yorkshire pudding, horseradish sauce

Nut Loaf (V) (G, N, SD)

Spinach, roast butternut squash, apricots, Marmite jus

All served with roast potatoes, sticky red cabbage

& roasted market roots (M, SD)

Pan-Fried Sea Bass (Ce, F)

Tomato, black olive & saffron bouillabaisse, lemon oil

DESSERTS

Christmas Pudding (G, M, N, SD)

Brandy custard

Sherry Trifle (E, M, N)

Mulled fruit, vanilla cream, almonds

Chocolate & Cherry Torte (E, G, M, N)

Amaretti biscuits, cherry ripple ice cream

Selection of Local Cheeses (Ce, G, M, SD)

Rye crackers, chutneys, jelly

Tea & Coffee

ALLERGEN KEY - [C] CRUSTACEANS, [Ce] CELERY, [E] EGGS, [F] FISH, [G] GLUTEN, [L] LUPIN, [M] MILK, [Mo] MOLLUSCS, [Mu] MUSTARD, [N] NUTS, [P] PEANUTS, [S] SOYA, [SD] SULPHUR DIOXIDE, [Se] SESAME SEEDS.

For dietary requirements and food allergies, please ask a member of our team for assistance.
All prices are inclusive of VAT, a discretionary service charge of 12.5% will be added to your bill.
Vegetarian [v] Plant-based on request [v+p] Plant-based [p]

