

december lunch menu

28.00 two courses | 32.00 three courses

14.00 supplement to include a glass of wine to accompany two courses
8.00 supplement to include a glass of dessert wine

starters

beer braised ham hock,
brioche, piccalilli, yorkshire pecorino

cured sea trout,
stem ginger, bonito, pickled kohlrabi, shitake dashi

chilli and honey roast halloumi, ✓
hazelnuts, pomegranate, treviso chicory, coriander

main course

roast turkey breast,
'all the trimmings', marjoram jus

pan fried atlantic cod,
baked parsnip, coriander, granny smith apple

confit duck leg,
hash brown, crisp kale, oyster mushroom, madeira cream

salt baked crapaudine beetroot, (V)
siracha, wild rice, edamame beans, chicory

side dishes 5.00

dauphinoise potato, brighton blue
port and pear braised red cabbage
roast brussel sprouts, pancetta
pigs in blankets

desserts

thackeray's christmas pudding,
berry compote, brandy custard

coconut set cream, (V)
'honeycomb', rum pineapple, raisins, mango and passion fruit sorbet

caramelized pineapple upside down cake,
spiced rum raisin ice cream

cheese selection,
3 cheeses from our cabinet

**you are welcome to choose a la carte dishes
as part of your lunch, these will be charged accordingly**

✓ = dishes suitable for vegetarians | (V) = dishes suitable for vegans