



Festive Lunch & Dinner Menu

Choose from two or three-courses

Bread & Snacks

HOMEMADE FOCACCIA (2,7,14)(V) **£7.00**
Sundried tomato butter

MUSHROOM CHOUX BUNS **£6.00**
(2,4,7,14)(V)
Parmesan cheese

MARINATED OLIVES (14)(VG) **£5.00**

Starters

APPLE & PARSNIP SOUP (1)(VG)
Parsnip crisps

SALMON GRAVLAX (2,4,5,7,9,14)(GFA)
Sweet & spicy cucumber relish, bilini

BEETROOT CARPACCIO (7,10)(V)(VGA)
Whipped feta cheese, maple syrup, toasted hazelnuts, micro salad leaves

HAM HOCK TERRINE (2,4,5,7,14)
Caesar salad, anchovies, quails egg, parmesan cheese, crostini

KING PRAWN COCKTAIL (1,2,3,4,5,14)(GFA)
£4.00 Supplement
Marie Rose sauce, diced mango & papaya, avocado, quails egg

CHICKEN & CHORIZO SCOTCH EGG
(2,7,12,14)(GFA)
Romesco, bacon crisp

Mains from the Stove

ROASTED BELLY OF SUFFOLK PORK WITH CARAMELISED APPLE SAUCE (1,14)
Roast potatoes, roast parsnips, glazed carrots, Brussels sprouts, red wine gravy

INDIVIDUAL BRITISH BEEF WELLINGTON
(1,2,4,7,9,14)
£22.50 Supplement
6oz dry aged fillet, mushroom duxelles, spinach & herb crepe, Parma ham, pomme puree, glazed carrots, thyme & bone marrow jus

ROAST NORFOLK TURKEY (1,2,14)
Roast potatoes, seasonal vegetables, pigs in blankets, sage & apricot stuffing

BAKED FILLET OF SALMON (5,7,14)
Crushed new potatoes, prawn & white wine dill sauce, Tenderstem broccoli

CHARRED HISPI CABBAGE (7)(V)(VGA)
White bean & celeriac puree, seasonal wild mushrooms, crispy onions, chive batons

HONEY & MINT CRUSTED LAMB (1,7,9,14)
£5.00 Supplement
Dauphinoise potatoes, roasted root vegetables, redcurrant jus

BEER BATTERED FISH (1,2,4,5,7,9,12,14)
Chips, tartare sauce, mushy peas, chip shop curry sauce

ROSCOFF ONION TART TATIN (2,4,7,14)(V)
Heritage carrots, pomme puree



Mains from the Lava Grill

Grilled over lava rocks, all served with fat chips, field mushroom, air-dried plum tomato, confit shallot, British-nod to café de Paris butter (1,2,5,7,9,14)(GFA)

Add Peppercorn Sauce (1,4,7,14) - £2.50

8OZ BRITISH FILLET STEAK
£12.00 Supplement

10OZ BRITISH RIBEYE STEAK
£10.00 Supplement

16OZ BRITISH CHATEAUBRIAND STEAK
For Two - £28.00 Supplement

Sides

£4.00 each

DUCK FAT CHIPS (2)(GFA)

GLAZED CARROTS (7)(VGA)

PARMESAN & ROSEMARY FRIES (2)(GFA)

VEGETABLE OF THE DAY (1,7)(VGA)

MASHED POTATO (7)(VGA)

SIDE SALAD (1,9,14)(VG)

Desserts

BOXFORD FARMS APPLE PIE (2,4,7)(GFA)(V)
Bay leaf l' Anglaise & vanilla ice cream

CHRISTMAS PUDDING (2,7,14)(VGA)(GFA)
Brandy sauce, orange shortbread biscuit

BAKED NEW YORK CHEESECAKE
(2,4,7,14)(GFA)
Spiced apple compote, crumble topping, vanilla ice cream

ENGLISH CHEESE BOARD (1,2,7,10,12,14)(GFA)
£7.00 Supplement
Fruit & savory biscuits & toasts, celery sticks, grapes, seasonal fruit chutney

CHOCOLATE & CARAMEL TART (2,4,7,13)
Chocolate soil, clotted cream ice cream

Cheese Menu:

TUNWORTH BRITISH CAMEMBERT

Award-winning rich and earthy mushroom fragrance, with a sweet nutty flavor

MONTGOMERYS OGLESHIELD

A semi-soft creamy Raclette style cheese, encased in an aromatic pink rind

SCRUMPY SUSSEX

Rich Cheddar style cheese with contributions of cider and garlic

SHEPARDS PURSE, YORKSHIRE BLUE

A mild, creamy blue cheese made from cow's milk, first made in Yorkshire over 30 years ago

DAZEL ASH GOATS CHEESE

A crinkly ash rind goats log from the Dazel Wood in the New Forest

ICE CREAM OR SORBET SELECTION
(7,10)(VGA)

Any three scoops. Please ask your server for today's choices

ITALIAN MERINGUE LEMON TART
(2,4,7,12)(V)

Black sesame, white chocolate soil, lemon sorbet

STICKY TOFFEE PUDDING (2,4,7,14)(V)
Toffee sauce, clotted cream

Allergy Key

1. Celery 2. Cereals (Gluten) 3. Crustaceans 4. Egg 5. Fish 6. Lupin 7. Milk 8. Molluscs 9. Mustard 10. Nuts 11. Peanuts 12. Sesame
13. Soya 14. Sulphur Dioxide V = Vegetarian VG = Vegan VGA = Vegan Available GFA = Gluten Free Available

Please inform your server of any food allergies or dietary requirements before ordering