

BuRnT TRuffle

Festive Lunch Menu
Tues – Sat 12 noon – 2.30pm
3 courses £24

Cocktail

'Cause to Celebrate' 8

Causes & Cures vermouth, prosecco, olive, orange

To Begin

Freshly baked sourdough, truffle and walnut butter 4 (*n*)
Beer battered salt pickles, tarragon and parsley mayonnaise 3½
Gordal olives 4

STARTERS

White onion and madeira soup, rarebit on toast
Crispy pigs head terrine, miso glazed chicory
Chicken liver pate, farmhouse chutney, toasted sourdough
Charred mackerel, Yukon gold potatoes, bacon and horseradish broth
Salt baked beetroot, confit shallots, hazelnut dressing (*n*)

Mains

Turkey breast, roast potatoes, parsnip, sprouts and bacon, stuffing, cranberry
Butternut squash risotto, house ricotta, pumpkin, sunflower and sesame crisp
Braised featherblade of beef, celeriac puree, truffle and parmesan chips (£3 supplement)
Pan fried seabream, puy lentils, shallot and chestnut mushroom stew, lemon and chive
Pan roasted cauliflower, butterbean mash, salted lemon and green chili dressing, toasted almonds (*n*)

sides

Braised red cabbage 3½
Honey and butter roasted carrots 3½
Sprouts and cabbage 4
Roast Potatoes 3

DESSERTS

Vanilla crème brûlée
Plum and cinnamon sorbet, vodka
Christmas pudding, brandy sauce, candied orange
Ring donut, salted dark chocolate sauce, honeycomb ice cream
Warm carrot and walnut cake, cream cheese ice cream (*n*)

CHEESE

Colston Bassett Stilton, sticky walnuts, Armagnac prunes, crackers (*n*) 8

STICKIES

Gewurtztraminer Late Harvest, Montes Alpha, Colchagua, Chile (75ml) 5½
Sauternes, Chateau Laville, France, 2013 (75ml) 8
Ruby Port, Sandemans Ruby Reserve (75ml) 5

TO FINISH

Americano coffee & sweets 4½

Please make your waiter aware of any allergies, a full list of ingredients is available on request.
Parties of 8 or more will have a discretionary service charge of 10% added to their bill.
(n) = contains nuts.