



NEW YEARS DAY & SUNDAY 2nd LUNCH MENU

12:30 - 14:30 Saturday/Sunday only

Includes our bread & Hendo's butter

MAINS

SLOW ROAST HIGHLAND WAGYU BEEF

Yorkshire pudding, beef fat roast potatoes & beef fat carrot

LIGHTLY SMOKED SALMON FILLET

pommes puree, sorrel buerre blanc & spinach

FERMENTED BARLEY RISOTTO

Winter squash, truffle & Old Winchester

SIDES

£5 each

Chive mash & crispy chicken skin

Parmesan Fries

STARTERS

CONFIT LAMB SHOULDER

salt baked swede & mint sauce

COD FISHCAKE

Hand & Flowers curry sauce & pickled cucumber

CELERIAC GLAZED IN APPLE CARAMEL

nasturtium pesto, brown butter hollandaise & savoury granola

CHEESE

RAFTERS CHEESEBOARD - £20.00

Miller's Damsel crackers, seasonal chutney & quince

DESSERTS

BULLION CHOCOLATE MOUSSE

chocolate sable, mandarin & pine

STICKY TOFFEE PUDDING

salted caramel & vanilla ice cream

WHITE CHOCOLATE CREMEUX

passionfruit, rum & pineapple

TWO COURSES - £34

THREE COURSES - £42

*PLEASE MAKE OUR TEAM AWARE OF ANY DIETARY
REQUIREMENTS OR ALLERGIES*

*PLEASE NOTE A DISCRETIONARY 12.5 % SERVICE
CHARGE IS ADDED TO ALL FOOD & DRINK*

