



## SET LUNCH MENU

### 30th/31st December

12:00 - 14:00

Includes our bread & Hendo's butter

#### MAINS

CREEDY CARVER CHICKEN  
fondant potato, parsnip & black cabbage

LIGHTLY SMOKED SALMON FILLET  
pommes puree, sorrel buerre blanc & spinach

#### SIDES

£5 each

Chive mash & crispy chicken skin

Parmesan Fries

#### STARTERS

CONFIT LAMB SHOULDER  
salt baked swede & mint sauce

FERMENTED BARLEY RISOTTO  
Winter squash, truffle & Old Winchester

#### DESSERTS

STICKY TOFFEE PUDDING  
salted caramel & vanilla ice cream

LINCOLNSHIRE POACHER  
chutney & Millers Damsel crackers

TWO COURSES - £28  
THREE COURSES - £36

*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*

