



# FESTIVE LUNCH MENU

2 COURSES 29.50 / 3 COURSES 35.50

Available from 24th November until 23rd December, Monday – Saturday 12pm to 4:30pm

## STARTERS

### TIGER PRAWN 'PIL PIL'

*Chilli, paprika*

### CRISPY SQUID

*Chilli mayonnaise*

### PRAWN COCKTAIL

*Brown bread, butter*

### SCOTTISH SMOKED SALMON

*Crème fraîche, capers,  
pickled shallots*

### SOFT SHELL CRAB TEMPURA

*Seaweed mayonnaise,  
lime dressing*

### DUCK SPRING ROLLS

*Plum sauce*

### SPICED PARSNIP SOUP

*Fresh water crayfish*

### GOAT CHEESE

*Heritage beetroot, pine nuts*

## MAIN COURSE

### GUERNSEY SKATE

*Brown butter, capers*

### NORFOLK BRONZE TURKEY

*Pigs in blanket, stuffing, bread sauce*

### PAN-FRIED SCOTTISH SALMON

*Shellfish, Champagne velouté*

### PETERHEAD COD

*Beer battered, tartare sauce*

### HALF LOBSTER

*Thermidor or garlic Butter  
(£8 supplement)*

### MISO COD

*Soy, radish*

### HERB CRUST BAKED PLAICE

*Parmesan crumb, tiger prawns*

### SEARED CALF'S LIVER

*smoked bacon, onions*

### SURF n TURF

*Angus sirloin, king prawns  
(£7 supplement)*

## DESSERT

### STICKY TOFFEE PUDDING

*Vanilla ice cream*

### RASPBERRY PAVLOVA

*Chantilly cream, meringue*

### BAILEYS CRÈME BRÛLÉE

*Almond cookie*

### CLASSIC BANOFFEE PIE

*Toffee sauce*

### VALRHONA CHOCOLATE MOUSSE

*Marshmallow, caramel, honeycomb*

### CHEESECAKE

*Passionfruit, mango*

### CHRISTMAS PUDDING

*Brandy sauce*

## SIDES

*Triple cooked chips 4.50*

*Thin chips 4.50*

*Caramelised fine green beans 4.75*

*Dauphinoise potatoes 4.75*

*Cauliflower cheese 4.75*

*Creamed spinach 4.75*

*Tenderstem broccoli, garlic, chilli 4.75*

*Creamed savoy cabbage, bacon 4.75*

*Wild mushrooms, garlic butter 4.95*

*Green salad, pine nuts, parmesan 4.00*

All prices include VAT at the current rate. A discretionary 10% service charge will be added to your bill.

For any allergies and intolerances, please advise a member of staff before ordering. Menu items subject to change due to availability.