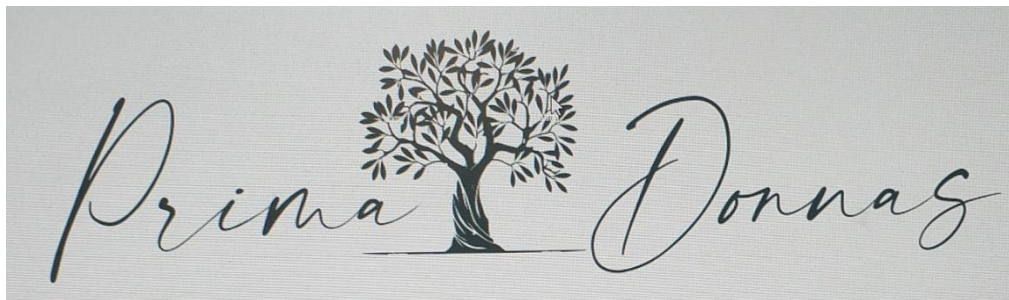




CELEBRATE WITH US OUR



19th - 22nd November 2025

**SPECIAL MENU (ALL DAY),
WINE TASTING & LIVE MUSIC (LUNCH ONLY)**

2 COURSES: £34 3 COURSES: £39

including 2 glasses (125ml) of Wine

(A Discretionary 10% Service Charge will be added to your Bill)

STARTERS

Lobster Risotto with Corn, Red Pepper & Sriracha Sauce **(S)**
Charentais Melon with Parma Ham, Sun-blush Tomato, Pine-Nuts & Balsamic Dressing **(N)**
Pan-fried Scallops with Butternut Squash 2-ways (puree & cube) with Lardons of Bacon
& Sherry Dressing **(GF)**

MAINS

Duo of Beef Bourguignonne & Medallion with Mashed Potato, Beetroot, Horseradish Cream & Chives
Fillet of Fresh Halibut on Vegetable Risotto, Prawns & Yellow Pepper Sauce **(GF)**
Butter Roasted Supreme of Chicken with Wild Mushroom & Potato Gratin **(GF)**

DESSERTS

Carrot Cake with Pistachio Cremeux **(N)**
Spiced Pumpkin Tart with Apple Sorbet
Crème de Menthe Chocolate Iced Parfait with Raspberry Compote **(GF)**

(S) = Spicy (N) = Nuts (V) = Vegetarian (GF) = Gluten Free (DF) = Dairy Free

ALLERGENS - IF YOU HAVE ANY ALLERGIES OR INTOLERANCES PLEASE LET YOUR SERVER KNOW

All our dishes are prepared in our kitchen where **celery**, **cereals containing gluten** (such as barley and oats), **crustaceans** (such as prawns, crabs and lobsters), **eggs**, **fish**, **lupin**, **milk**, **molluscs** (such as mussels and oysters), **mustard**, **peanuts**, **sesame**, **soybeans**, **sulphur dioxide and sulphites** (if they are at a concentration of more than ten parts per million) and **tree nuts** (such as almonds, hazelnuts, walnuts, Brazil nuts, cashews, pecans, pistachios and macadamia nuts) are commonly used, so we cannot guarantee our dishes will be free of traces of these products.