

## Festive Set Lunch Menu

### Starters...


Panko King Prawns, Sweet Chilli Mary Rose Sauce Crisp Baby Gem

Cream of Celeriac Soup, Truffle Oil, Chives, Da Bara Bread

Roasted ½ Round Camembert with Confit Garlic, served with Croutons, Cured Meats, Pickles

Smoked Trout, Dill Pancake, Beetroot, Horseradish Crème Fraiche

Chef's Ham Hock, Mustard & Parsley Terrine, Pickles, Toasted Sourdough


Faux Gras (Mushroom & Walnut Pate), Pickled Cornichon, Toasted Sourdough 

### The Main Event...

Chargrilled 8oz Rump Steak, Creamy Peppercorn Sauce Sautéed Mushroom, Salad Leaves, Chips

Parma Ham wrapped Turkey Escalope & Gratin Potato Thyme Jus, Wilted Spinach, Parsnip Purée, Roast Parsnips

Pan Fried Fillet of Hake with Tomato, Garlic & Anchovy Crust, Olive Oil Mash Potato, Wilted Spinach, Beurre Blanc Sauce

Winter Ragout (Pearl Barley with Leek, Wild Mushroom, Roasted Chestnut, Smoked Cheese & Wholegrain Mustard) Served on Roasted Butternut Squash, topped with Crispy Herb Gratin, Herb Oil 

Haunch of Venison (Served Pink), Potato Rosti, Roasted Shallots, Chatenay Carrots, Red Cabbage, Rosemary Jus

Pan Fried Fillet of Salmon, Hollandaise Tartar Sauce, Potato & Brussel Sprout Hash, Poached Egg

≈ Main Only £17pp, 2 Courses £25pp, 3 Courses £30pp ≈

## ~ Wraps or Salads ~

All available as a salad or wrap with a side salad

All £8

Warm Wild Mushroom & Chorizo

Parmesan, Herb Oil

BBQ Pulled Pork

Coriander, Spring Onion & Mango Salsa, Chefs BBQ Sauce

Chicken & Avocado

Sunblushed Tomatoes, Aioli

Smoked Trout & Beetroot

Crème Fraiche, Apple, Horseradish

Homemade Falafel 

Chefs Red Chilli Jam, Tomato & Red Onion Salsa

### ~ Sides ~

Da Bara Bread & Oil £4

Olives £3

Chips £3

Cream of Celeriac Soup, Truffle Oil, Chives

Da Bara Ciabatta

~ £6.50~

~Please make us aware of any allergies on reservation & on ordering.  
Our dishes are often easily adapted to suit a variety of dietary requirements~