Festive Lunch Menu Please note we are a cashless venue Brunch

Crushed Avocado *

St Ewe poached eggs, coriander & lime, smoked urfa chilli, pickled red onions on toasted sourdough

- + Grilled halloumi (+3)
- + Nduia sausage (+3)
- + Smoked salmon (+3)

Dingley Dell Pork & Potato Hash

Fried duck egg, wholegrain mustard & cider sauce

Salmon & Chive Potato Rosti

Poached St Ewe egg, spring onion, pickled cucumber & dill créme fraiche

Wild Mushroom & Truffle Brioche *

Folded St Ewe eggs, chive & lemon créme fraiche, pickled shimeji mushrooms

+ Grilled back bacon (+3)

Lunch Set Menu

Starter | Main | Dessert

2 Course for £32.00pp / 3 Course for £39.50pp

Cauliflower Velouté

Toasted hazelnuts, Oxford blue, thyme & toasted sourdough (V) (GF)

Smoked Salmon & Horseradish Rillettes *

Toasted baguette, dill pickles & créme fraiche

Festive Ham Terrine

Poached chesnuts, redcurrant picallili & toasted sourdough

Venison Ragu Crumpet *

Pickled walnuts, pecorino & watercress

Umbrian Lentils & Winter Beetroots

Whipped goats cheese, toasted walnuts & sherry vinegar (V) (GF)

- * = Can be made gf
- = Can be made ve

(MC) = Members Choice 50% off

Mains

Roast Breast of Corn-Fed Chicken *

Caramelised brussel sprouts, Chantenay carrots, roast potatoes, sage & onion stuffing, redcurrant jus

Mushroom, Chesnut & Truffle Pie

Celeriac purée, tenderstem broccoli, toasted almond dressing (VE)

Pan Roasted Fillet of Cod

Brown shrimp butter, creamed potato, savoy cabbage, lemon, parsley & caper dressing (GF)

'The Hub' Festive Burger

Camembert, pigs in blankets, sage &chesnut stuffing, cranberry ketchup & pickled red cabbage

Fillet of Seabream

Crushed parsnips, wild mushroom fricassee & hazlenut persto (GF)

5.5

5.5

5.5

Butternut Squash, Sage & Chesnut Risotto

Goats cheese & toasted pumpkin seeds (VE)

Glazed Carrots & Fresh Herbs Fries 5.5 **Triple Cooked Chips** 6 **Mashed Potatoes** Tenderstem Broccoli & Smoked Salt 5.5 **Roast Potatoes**

Please inform us of any allergies you may have. As our food is prepared fresh in our kitchen, we cannot guarantee items will be entirely free of trace allergens. If you suffer from a life-threatening allergy, please make a manager aware of this.

