Festive Menn

Please note we are a cashless venue

Brunch

Crushed Courgettes * • 10

Greek feta, mint, pickled lemon, sourdough toast

Scottish Smoked Salmon * 13

Dill crème fraiche, pickled cucumber, poached egg, toasted English muffin

Braised Forest Mushroom Crumpets *

Poached eggs, truffle butter, parmesan cheese

Honey Roast Ham *

Fried duck egg, coolea cheese, toasted wholemeal

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13

Lunch Set Menu

2 Course for £29.50pp / 3 Course for £37.50pp

Starter

Smoked Haddock Croquette

Leek, parmesan, parsley sauce

Cream of Celeriac Soup * (ve)

With pickled red apple and roasted walnuts

Pressed Gammon Knuckle *

Chestnut & sage terrine with pickled red cabbage & toasted sourdough

Wild Mushroom Crumpet * (V)

Blue cheese fondue & pickled white onions

Grilled Fillet of Cornish Mackerel *

Winter beetroots, horseradish $\mathcal E$ dill

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

(MC) = Members Choice 50% off

Mains

Roast Chicken Bourguignon *

Potato puree, chestnut mushroom & smoked pancetta

Jerusalem Artichoke & Rosemary Risotto * • (V)

Soft goat's cheese ℰ hazelnut

Haunch of Venison

Port & redcurrant pie, mashed potatoes, savoy cabbage & red wine sauce

Pan Roasted Fillet of Hake *

Parsnip puree, morteaux & caper dressing

Roasted Onion Squash Salad (ve)

Cracked wheat, rosemary, pickled beetroot, walnuts $\mathcal {E}$ labneh

The Hub Festive Burger

Camembert cheese, pigs in blanket, sage & chestnut stuffing, cranberry ketchup and white cabbage slaw

Sides

Fries 5.5

Triple Cooked Chips

Tenderstem Broccoli & Smoked Salt 5.5

Glazed Carrots & Fresh Herbs

5.5

Mashed Potatoes 5.5

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.

A discretionary 12.5% service charge will be added to your bill, this can be removed on request