Festive Menu

Sunday 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

Grilled Fillet of Cornish Mackerel *

Winter beetroots, horseradish & dill

Wild Mushroom Crumpet *(V)

Blue cheese fondue & pickled white onions

Pressed Gammon Knuckle *

Chestnut & sage terrine with pickled red cabbage & toasted sourdough

Mains

Roast Chicken Bourguignon *

Potato puree, chestnut mushroom & smoked pancetta

Jerusalem Artichoke & Rosemary Risotto * ●(V)

Soft goat's cheese & hazelnut

Haunch of Venison

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

Pan Roasted Fillet of Hake *

Parsnip puree, morteaux & caper dressing

Vegan Nut Roast

Roast potatoes, chantenay carrots, green beans, braised red cabbage, vegan gravy

Roasted Onion Squash Salad (ve)

Cracked wheat, rosemary, pickled beetroot, walnuts & labneh

The Hub Festive Burger

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

Roast Rump of Beef

Roast potatoes, chantenay carrots, celeriac puree, confit parsnip, green beans, braised red cabbage, Yorkshire pudding, red wine sauce **(+£6 supplement)**

Roast Corn-fed Chicken

Roast potatoes, chantenay carrots, celeriac puree, confit parsnip, green beans, braised red cabbage, Yorkshire pudding, red wine sauce **(+£6 supplement)**

● = Can be made ve   * = Can be made gf

(MC) = Members Choice 50% off

Sides

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