

LUNCH

Tuesday - Saturday 12pm-3pm

2 Courses £18, 3 Courses £22

STARTERS

Chicken Liver Parfait, Fig & Cherry Chutney & Toasted Brioche

Salad of Oxford Blue Cheese, Mulled Wine Poached Pear & Chicory with Walnut Dressing

Jerusalem Artichoke Soup

MAINS

Roast Turkey Thigh with Creamed Brussels, Chestnuts & Brioche Bread Sauce

Ox Cheek with Carrots

Served with Roast Potatoes

Butternut Squash Gnocchi with Sage Pesto

DESSERTS

Sticky Toffee Pudding with Rum & Raisin Ice-Cream

Crème Brûlée

Christmas Pudding with Brandy Cream

Our chefs work in a small kitchen environment where most allergens are present including nuts and peanuts. Therefore **we can never guarantee** our dishes are completely free from traces of any known allergens