

Festive Lunch

STARTERS

Gin & juniper cured salmon, pickled cucumber, golden beets, citrus
crème fraiche & sourdough croute **11.50**

Roasted cauliflower velouté, toasted hazelnuts, chives, curry oil,
fresh focaccia **(vg) 9.00**

Smoked duck breast carpaccio, blueberries, toasted cashews &
gingerbread crackers **11.50**

Whipped goats cheese, fig & pecan tartlet, beetroot puree, dressed
lamb's lettuce **(v) 10.50**

Steamed mussels, tomato, garlic, chilli & touch of cream, toasted focaccia **12.95**

Calamari fritti, wakame salt, bloody mary aioli, lemon **10.25**



MAINS

Roast turkey crown, maple glazed baby carrots, sage & apricot stuffing,
sprouts & pigs in blankets, duck fat roasties, turkey gravy **22.50**

Salmon & spinach en croute, pea puree, tender stem broccoli, buttered new
potatoes, sauce meuniere **23.25**

Classic Burgundy style braised beef short rib with mushrooms, red wine sauce,
creamed potato & baby carrots **24.25**

Slow cooked pork belly, braised savoy, colcannon mash, crispy white pudding,
bramley apple veloute **23.25**

10oz sirloin steak, dressed leaves, blue cheese sauce, thick cut chips **31.95**

St. Elli's fish & chips, minted mushy peas, sauce gribiche & thick cut chips **19.95**

Tarragon & chesnut mushroom risotto, sautéed wild mushrooms,
toasted pine nuts **(vg) 18.50**



DESSERTS

Warm treacle tart, candied orange, toasted almonds, vanilla gelato **9.25**

Festive spiced creme brulee, cinnamon shortbread **9.25**

Dark chocolate cremeux, lime butterscotch, hazelnut gelato **9.25**

IMPORTANT - Food Allergies and Intolerances: Allergen info is obtained by asking member of staff. Our menu descriptions do not list all of the ingredients included in the dish. Due to how ingredients travel, stored we cannot guarantee allergen free food and we cannot be held responsible for any cross contamination that might occur. Due to market conditions beyond our control, dishes and prices may need to change from time to time. All dishes are subject to availability and we reserve the right to remove or amend any dishes or prices without prior notice. All tips go straight to your waiter. Any amendments will incur extra charges and are subject to managements discretion. All prices are in £ (British Pounds).