

DECEMBER 2026 LUNCH MENU

2 Courses £35 or 3 Courses £40

Our Fish Soup

White Crabmeat, Stem Ginger, Coriander

Norwegian Prawn Cocktail

Cognac Infused Marie Rose Sauce, Avocado Mousse, Confit Heritage Tomato

Smoked Mackerel Rillettes

House Pickles & Quince, Crackers

Confit Duck Bonbons

Spiced Cranberry & Orange Compote

Simply Grilled Lemon Sole

Garlic & Sweet Soy, Gamba Chips

Crispy Fried Seabream

Sweet Potato Gnocchi, Brown Butter Fresh Sage, Redcurrants & Rocket

Pan Roasted Salmon Fillet

Salad of Artichokes, Green Beans Fennel & Anchovies,

Smokey Roast Red Pepper Tapenade

Fillet of Scotch Beef

Wilted Spinach & Wild Mushroom, Buttery Mash, Red Wine Reduction

George Mews Cheese

Comte 18 Months, 1924 & Tunworth with Apple and Quince

Warm Sticky Toffee Pudding

Calvados Ice-cream, Butterscotch

Christmas Pudding Cheesecake

Brandy, Crème Anglaise

Affogato

(Add your chosen liqueur £3)

SIDES - 6.00

Gamba Chips

Rosemary & Thyme Roast Potatoes

Chantenay Carrots, Brussel Sprouts, Burnt Orange Glaze

Pear, Walnut & Rocket Salad, Blue Cheese Dressing

(GF) Gluten-free. (DF) dairy-free.

Please inform your server of any special dietary requirements

On parties of six or more a discretionary service charge of 12.5% will be added

All gratuities go directly to staff