



LUNCH

Weekday Christmas Set Menu

Salt & vinegar angel hair fries

Starters

Lambton & Jackson smoked salmon w/. soda bread & house pickles

Ham, chicken & smoked eel terrine w/. cornichons & toast

Cauliflower veloute, trompettes & white truffle oil

Mains

Cornish sole w/. spider crab, savoy cabbage, anya potatoes & beure blanc

Bronze turkey crown w/. carrots, sprouts, roast potatoes & stuffing

Open lasagne of acorn squash, black cabbage, hazelnuts & sage butter

Dessert

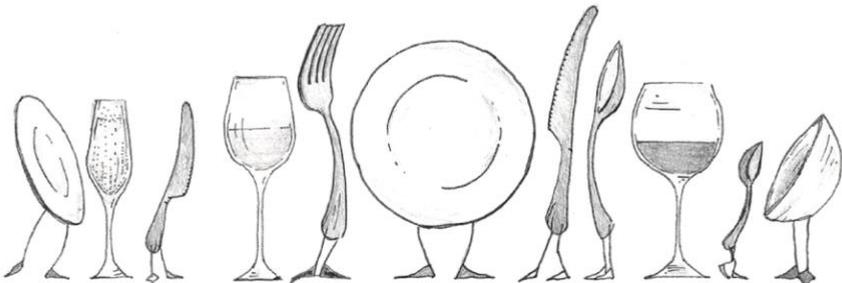
Baked custard w/. prunes in armagnac

Cheese

Brie, stilton, lincolnshire poacher - *£12 supplement*

2 courses £28 // 3 courses £35

A discretionary service fee of 12.5% will be added to your bill





DINNER

Christmas Cruising Menu

Dorset Estuary Oyster

Salt & Vinegar Angel Hair Fries

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Lambton & Jackson smoked salmon w/. soda bread & house pickles & horseradish

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Seared Cornish scallops, cauliflower veloute, blood sausage & parsley oil

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Crab stuffed sole w/. glazed brussel sprouts, carrots, orange & star anise

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Baked custard w/. prunes in armagnac

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Brie, stilton, lincolnshire poacher, medjool dates & buttermilk crackers (£12 Supp)

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£50 per person

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Supplementary wine pairing - £50

An optional service charge of 12.5% will be added to your drinks bill

