CHRISTMAS 2026

LUNCH MENU

Available Monday to Saturday, 12 Noon – 4pm

TWO COURSES	THREE COURSES
£24	**£30**

STARTERS

SPICED BUTTERNUT, CHESTNUT & SAGE SOUP (G/D)
Served with homemade sourdough

DEEP FRIED CALAMARI (G/E/ML)
With garlic aioli

DEEP FRIED TIGER PRAWNS (G/E/S)
With garlic aioli

CORDIAL OLIVES

STRAINED LABNEH (G/D)
Wildflower honey, toasted za'atar, pomegranate seeds & aleppo chilli, freshly baked warm baby moonbread

BASKET OF WARM IN-HOUSE BAKED BREAD & CULTURED BUTTER (G/D)

MOONBREAD, OLIVES & ZA'ATAR (G)

MAINS

TURKEY BALLOTINE (G/D/N)
Turkey stuffed with a cranberry, pistachio & raisin sausage stuffing, wrapped in pancetta, served with Lebanese pilaf rice & a red wine jus

BEEF BRISKET (G/D/SF)
Creamy pepper & onion sauce, triple cooked chips & buttermilk onion rings

CHICKEN BREAST FILLET (D/M/F)
Diane sauce & triple cooked chips

CHAR-GRILLED FLAT IRON STEAK (D)
Served with chips & peppercorn sauce

SLOW ROAST LAMB SHOULDER (D/SF)
Mint & rosemary jus, creamy mashed potatoes & market vegetables

GRILLED SALMON FILLET (F/D/E)
Ember-cooked potatoes, dill & caper hollandaise & lemon-dressed rocket leaves

SMOKED HADDOCK, COD & SALMON FISHCAKE (G/D/S/E/F)
With lobster bisque, served with chips – usually a starter, served here as a main

PARMOS (HALF)

All served with chips & garlic mayonnaise

CHRISTMAS PARMO (G/D/E)
Sage, onion & bacon

BOLOGNESE PARMO (G/D/E)

PRAWN & GARLIC PARMO (G/D/E/S)

CLASSIC PARMO (G/D/E)

PEPPERONI PARMO (G/D/E)

MUSHROOM PARMO (G/D/E)

HOT SHOT PARMO (G/D/E)
Peppers, onions & jalapeños

'NDUJA & GOAT'S CHEESE PARMO (G/D/E)
Chilli & honey

AMERICAN-STYLE CHICKEN PARMIGIANA (G/D/E)
Tomato sauce & buffalo mozzarella

DESSERTS

All our desserts are artisan & homemade, served with our homemade vanilla bean ice-cream

MEDJOOL DATE STICKY TOFFEE PUDDING (G/D/E/SF)
With homemade vanilla bean ice-cream

HOMEMADE CHRISTMAS PUDDING (G/D/N/E)
With rum custard & homemade vanilla bean ice-cream

HOMEMADE VANILLA BEAN ICE-CREAM (D/E)

(N) Nuts | (G) Gluten | (E) Eggs | (D) Dairy | (F) Fish | (S) Shellfish | (SO) Soya | (SF) Sulphites | (SM) Sesame | (M) Mustard | (ML) Molluscs

If you have an allergy please inform your server, we will be diligent in preparing your meal, however if you have a serious allergy we cannot guarantee it will be 100% free as we do handle allergens in our kitchen.