



LETS DO LUNCH
JANUARY - MARCH
SCHEDULE

Thursday 2 nd January 2026	Week One
Monday 5 th January 2026	Week One
Monday 12 th January 2026	Week One
Monday 19 th January 2026	Week Two
Monday 26 th January 2026	Week Two
Monday 2 nd February 2026	Week Two
Monday 9 th February 2026	Week One
Monday 16 th February 2026	Week One
Monday 23 rd February 2026	Week One
Monday 2 nd March 2026	Week Two
Monday 9 th March 2026	Week Two
Monday 16 th March 2026	Week Two
Monday 23 rd March 2026	Week One



LET'S DO LUNCH MENU ONE

2 COURSES - 20.5 3 COURSES - 24.5

SMOKED CHEESE CROQUETTES 5.5

Red pepper relish (V)

LAMB KOFTAS 6

Feta, salsa and mint yoghurt

BUBBLE & SQUEAK BITES 6

Cranberry relish

HERBED PITTA CHIPS 6

Roasted beetroot and garlic hummus with flaked almonds (V, VE)

STARTERS

SMOOTH CHICKEN LIVER PARFAIT

Served on a toasted brioche with red onion marmalade and chive oil (GF*)

ROAST CELERIAC SOUP

Served with crispy cabbage (V, GF)

SLOW COOKED BELLY PORK BITES

Apple puree, apple crisp and a wholegrain sauce (GF)

BREADED BRIE

Deep fried breaded brie served with apple and tomato chutney (V)

GRILLED GOATS CHEESE

Poached pear & pistachios (V)

SPINACH AND RICOTTA ROLLS

With tomato chutney (V)

MAINS

FISH PIE

Cod & salmon with a white sauce, topped with duchess potatoes and seasonal greens

SLOW COOKED BEEF BRISKET +3

Sauteed new potatoes, roasted root vegetables and a red wine gravy

SALMON EN CROUTE +3

Salmon fillet inside buttery puff pastry with braised red cabbage & lemon cream sauce

WILD MUSHROOM & ROAST CELERIAC RISOTTO

Wild mushroom, creamed spinach (V)

6OZ SIRLOIN STEAK +4

Peppercorn sauce, garlic mushrooms and triple cooked chips

RICOTTA & SPINACH CANNELLONI

Rich tomato sauce, pesto and toasted walnuts (V)

CLASSIC COQ AU VIN

chicken slow braised in red wine with bacon lardons, mushrooms & pearl onions with garlic & chive creamed mashed potato and kale

SIDES

+6 each

TRIPLE COOKED CHIPS

Golden crisp & finished with sea salt (V)

SAUTÉED NEW POTATOES

Lightly seasoned & finished with butter and fresh herbs (V, VE)

ROASTED ROOT VEGETABLES

Finished with herbs & honey (V, VE)

SAUTEED WINTER GREENS

With Fennel infused Garlic butter (V, GF)

DESSERTS

POT AU CHOCOLATE

Rich chocolate dessert with salted caramel & nutella deep fried bites

WHITE CHOCOLATE MILLE FEUILLE

Caramelised white chocolate & pistachio ice cream

ICED HONEY PARFAIT

Rich, creamy frozen dessert, vanilla mascarpone, mulled poached pear, honeycomb & tuilles

HOT PUDDING OF THE DAY

Served with custard, ice cream or cream (V)

CHEESE AND BISCUITS +3

Celery, grapes, chutney and a range of selected cheeses (GF*)

BRANDY SNAP BASKET

A selection of sorbets and ice cream



LETS DO LUNCH

MENU ONE

2 COURSES - 20.5 3 COURSES - 24.5

DESSERTS

POT AU CHOCOLATE

Rich chocolate dessert with salted caramel & nutella deep fried bites

WHITE CHOCOLATE MILLE FEUILLE

Caramelised white chocolate & pistachio ice cream

ICED HONEY PARFAIT

Rich, creamy frozen dessert, vanilla mascarpone, mulled poached pear, honeycomb & tuilles

CHEESE AND BISCUITS +3

Celery, grapes, chutney and a range of selected cheeses (GF*)

HOT PUDDING OF THE DAY

Served with custard, ice cream or cream (V)

BRANDY SNAP BASKET

A selection of sorbets and ice creams

A discretionary 10% service charge will be added to your bill. Please inform your server of any allergies before placing your order, as not all ingredients can be listed, and we cannot guarantee the total absence of allergens in our dishes. Detailed allergen information is available on request, and allergen charts can be found at the waiters' stations or provided by your server. Dishes marked with an asterisk (*) can be altered to accommodate dietary requirements.



LET'S DO LUNCH MENU TWO

2 COURSES - 20.5 3 COURSES - 24.5

NIBBLES

SMOKED CHEESE CROQUETTES 5.5
Red pepper relish (V)

LAMB KOFTAS 6
Feta, salsa and mint yoghurt

BUBBLE & SQUEAK BITES 6
Cranberry relish

HERBED PITTA CHIPS 6
Roasted beetroot and garlic hummus with flaked almonds (V, VE)

STARTERS

**BEETROOT & GOATS CHEESE
TERRINE**
Candied orange, rosemary focaccia (V, GF*)

MINISTRONE SOUP
Thick classic Italian vegetable soup
with pasta pieces (V)

**SMOKED SALMON, DILL AND
LEMON PATE**
Roast beetroot, melba toast (GF*)

**SWEET POTATO AND BLUE
CHEESE FRITTERS**
Creamy waldorf salad, crispy apples, juicy
grapes, celery tossed with walnuts (GF, V)

DUCK LEG CROQUETTES
Served with asian slaw & plum sauce

**SMOKED HADDOCK
FISH CAKE**
Crispy fishcake made with fluffy potato & chives
with pea puree, crispy leeks, poached egg

MAINS

BEEF BOURGUIGNON
Creamy Mash, buttered cabbage and crispy
onions (GF)

**RICOTTA AND SPINACH
CANNELLONI**
Rich tomato sauce, pesto & toasted walnuts (V)

PAUPIETTE OF PLAICE
Saffron mash, tenderstem broccoli and pumpkin
veloute

GRILLED PORK CHOP
Baked apple, sauteed potatoes, braised red
cabbage, soubise sauce (GF*)

**SWEET POTATO AND
FETA CROQUETTES**
Wild mushroom, creamed spinach tagliatelle (V)

5OZ BAVETTE STEAK +3
Sauteed new potatoes, confit cherry tomatoes,
bernaise sauce (GF)

FISH AND CHIPS +2
Beer battered cod fillet, triple cooked chips, mushy peas, homemade tartar sauce & lemon

SIDES

+6 each

TRIPLE COOKED CHIPS
Golden crisp & finished with sea salt (V)

SAUTÉED NEW POTATOES
Lightly seasoned & finished with butter and
fresh herbs (V, VE)

ROASTED ROOT VEGETABLES
Finished with herbs & honey (V, VE)

SAUTEED WINTER GREENS
With Fennel infused Garlic butter
(V, GF)

DESSERTS

**MILK CHOCOLATE AND TIA
MARIA MOUSSE**
Orange gel, Choc soil, chocolate ice-cream (GF)

**APPLE CARAMEL TRIFLE
CRUMBLE**
Spiced sponge, caramel mousse, brown sugar
chantilly cream, crumble topping

**PEAR & ALMOND FRANGIPANE
PUFF PASTRY TART**
Served with pear coulis, clotted cream (V)

HOT PUDDING OF THE DAY
Served with custard, ice cream or cream (V)

CHEESE AND BISCUITS +3
Celery, grapes, chutney and a range of selected
cheeses (GF*)

BRANDY SNAP BASKET
A selection of sorbets and ice cream

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MENU TWO

2 COURSES - 20.5 3 COURSES - 24.5

DESSERTS

MILK CHOCOLATE AND TIA MARIA MOUSSE

Orange gel, choc soil, chocolate ice cream (GF)

APPLE CARAMEL TRIFLE CRUMBLE

Spiced sponge, caramel brown sugar chantilly, crumble topping

PEAR & ALMOND FRANGIPANE PUFF PASTRY TART

Served with pear coulis, clotted cream (V)

CHEESE AND BISCUITS +3

Celery, grapes, chutney and a range of selected cheeses (GF*)

HOT PUDDING OF THE DAY

Served with custard, ice cream or cream (V)

BRANDY SNAP BASKET

A selection of sorbets and ice creams

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