

Lunch – Naturally

Tuesday 4th January – Tuesday 11th January

Soup (V)

Lightly spiced parsnip, cumin oil, parsnip crisps

Chicken livers

Sautéed, tarragon dressing, toasted brioche, dressed leaves

Waldorf salad

Apple jelly, walnut dressing

Grilled sardines

Toasted ciabatta, pesto dressing

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### **Lamb**

Individual shepherds pie, confit carrot, sautéed spinach

### **Sutton Hoo Farm chicken**

Roast breast, bubble and squeak, carrot purée

### **Fillet of bream**

New potatoes, cherry tomato, rocket, saffron butter sauce

### **Pumpkin and spinach curry (V)**

Fragrant rice, poppadoms and onion bhaji

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For Desserts please see our A la Carte menu for a comprehensive list of our wonderful homemade dishes by chef patissier Stephen Banks

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### **Café du Monde coffee or Newby of London tea**

Available with homemade petits fours for £4

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Sommeliers wine recommendations – *I suggest the full bodied Malbec from Argentina (Bin 200 - £29.95), which goes well with the lamb, alternatively try a beautiful Sauvignon/Semillon from Chile (Bin 104 - £21.95) for the Bream. Both available by the glass for £5.25(175ml) or £6.95(250ml)*

Gratuities are at your discretion however, for tables of 8 and over, a service charge of 12.5% is added.

1 course £12

2 courses £18

3 courses £23