

Christmas Fayre

Sunday Lunch Menu

LUNAR

Starters

Butternut Squash Soup 9

Toasted Pumpkin Seeds, Sourdough

Pork Terrine 12

Prunes, Pistachios, Celeriac Remoulade

Beetroot Cured Salmon Gravlax 14

Horseradish, Fennel Shallots

Twice Baked Stilton Soufflé 11

Candied Walnuts, Rocket, Golden Raisins

Mains

Gnocchi 19

Celeriac, Old Winchester, Apple, Hazelnuts

Sea Bass 32

Winter Greens, Pomme Purée, Champagne Sauce

Sides

Pigs in Blankets 7.5

Cauliflower Cheese 6

Winter Greens 5

Glazed Heritage Carrots 5.5

Roast Sirloin of Beef 28

Locally Sourced, 28 Day Aged, Grass Fed

Roast Loin of Pork 25

Lemon Thyme, Stuffing, Apple Sauce

Accompanied by Lard Roast Potatoes, Dinner Lady Carrots, Cauliflower Cheese, Market Greens, Stock Pot Gravy.

Desserts

Caramel Tart 10

Clotted Cream Ice Cream

Chocolate Mousse 12

Griottine Cherries, Burnt Chocolate

Vanilla Crème Brûlée 12

Rhubarb, Lemon Pistachio Biscotti

Selection of British Cheeses 16

