

# CHRISTMAS LUNCH MENU

TWO-COURSE 28 • THREE-COURSE 33

MONDAY-SATURDAY 12PM-3PM

## SNACKS

STONE BAKED ESSEX  
SOUR DOUGH - 3.5  
Keens whey butter /  
Seaweed butter / Cod roe

OLIVES - 3.5  
Gordal and  
Nocellara olives /  
Rapeseed oil / Sea salt

## STARTERS

LIVER PARFAIT  
Burnt orange /  
Jerusalem artichokes /  
Malted rye

LONDON CURE  
SMOKED SALMON  
Steamed crab / Cucumber /  
Dill / Horseradish

DUCK EGG  
BBQ King cabbage/  
Salsify / Buckwheat /  
Sprout tops

## MAIN COURSE

LOWESTOFT  
WILD SEA BASS  
Celeriac / Cockles / Razor  
clams / Seaweed butter

PUMPKIN  
Essex Buratta / Walnut  
gnocchi / Cavolo nero /  
Cepe mushrooms

HERONS FARM  
ESSEX GOOSE  
Hay butter / Game crisps  
/ Quince / Parsnips /  
Sprouts

HIMALAYAN SALT AGED GLENARM SHORTHORN  
BEEF COOKED OVER CHARCOAL

COTE DE BOEUF 68 (FOR TWO) • SIRLOIN 26

Served with Beef Dripping chips / Bone marrow /  
Horseradish / Marmite hollandaise

SEASONAL GREENS 3.5 • GOOSE LIVER 7 • SPICED RED CABBAGE 3.5  
CONFIT ANYA POTATOES IN DUCK FAT 3.5

## SWEET

AURUM CHRISTMAS PUDDING  
Cranberry / Apple  
compote / Brandy

CINNAMON PARFAIT  
Gingerbread / Mulled  
wine sorbet / Pear

CHEESECAKE  
Milk chocolate / Chestnuts /  
Orange jam / Peanut

CHEESE  
From the British Isles / Crab Apple  
/ Sour dough / Crackers  
(£10 Supplement)