

LUNCH

Served between 12 – 3.00pm

STARTER

Spiced beetroot soup, horseradish, pickled beetroot, dill, seeded rye <i>345kcal</i>	9
Babel braised radicchio, apple, burnt onion, walnut <i>245kcal</i>	9
Shaved Brussels sprouts, green herb emulsion, spelt & ale crackers <i>234kcal</i>	8
Roasted parsnip, black garlic, Fosse Way Fleece, thyme <i>463kcal</i>	8
Pressed Crown Prince pumpkin, crispy sage, shallot, hazelnut <i>445kcal</i>	8

MAIN

Brussels sprout risotto, Westcombe cheddar, smoked bacon, chestnut, parsley <i>1085kcal</i>	18
Swede, sprout top, pickled chilli & pumpkin seed pesto, buffalo 'feta' <i>422kcal</i>	17
Roasted cauliflower, fermented leaves, green lentils, shallot, garden herb dressing <i>574kcal</i>	17
Spiced garden greens and red fox peas, fermented red cabbage, almonds and coriander <i>497kcal</i>	16
Salt baked celeriac, pear, hazelnut, onion, kale <i>316kcal</i>	17

SIDE

Tamworth pork loin, cyder & mustard sauce <i>504kcal</i>	9
Babel braised British White, pickled walnuts <i>434kcal</i>	9
Braised lamb shoulder, lamb sauce, garden herb dressing <i>486kcal</i>	9



FESTIVE COCKTAILS

Cupid

Biterlekker, Iced Cyder, Sprankel

or

Biterlekker, Spiced Plum Cordial, Sparkling Apple juice

Dancer

Clementine, sage, Biterlekker, lemonade

- perfect with Newt Clementine Gin

Comet

Espresso, chocolate orange, double cream

- perfect with Black Cow Vodka

Rudolph

Cranberry, Hedgerow preserve, lemon

- perfect with Conker Gin

Dasher

Spiced pear, Biterlekker, lemon, egg white

- perfect with Two Drifters Dark Rum

- with alcohol 13

- without alcohol 9