

FESTIVE LUNCH

TWO COURSES £28

THREE COURSES £35

STARTERS

CHICKEN LIVER PARFAIT (GFA)

Toasted Focaccia, Cumberland Gel,
Bitter Leaves

SPICED CARROT SOUP

(V)(VGA)(DFA)(GFA)(N)

Chilli & Sesame Oil, Toasted Welbeck Focaccia



TEMPURA KING PRAWNS (GFA)

Clementine & Miso Mayo, Pickled Daikon,
Spring Onions, Toasted Sesame

CRISPY BRIE (V)

Cranberry & Orange Compote, Pickled Pear,
Chicory

MAINS

8OZ FLAT IRON STEAK (DFA)(GFA)

All-Butter Terrine, Glazed Baby Carrots, Cavolo
Nero, Peppercorn Sauce

THE OLD VOL FISH & CHIPS (DFA)(GFA)

Crispy Battered Haddock, Triple-Cooked Chips,
Minted Mushy Peas, Tartare Sauce, Curry Sauce

ROAST CHICKEN BREAST (GF)(DFA)

Confit Potato, Shredded Sprout Tops, Chicken &
Tarragon Sauce

ROASTED BUTTERNUT SQUASH (V)

Sage Beurre Noisette, Kale, Lemon-Whipped Feta,
Dried Currants, Toasted Pumpkin Seeds

PAN-ROASTED COD (GF)

Clams, Buttered Leeks, Charlotte Potatoes, Vin
Blanc & Dill

VENISON & REDCURRANT PIE

Cavolo Nero, Pomme Purée, Red Wine Gravy

WILD MUSHROOM PAPPARDELLE

(V)(VGA)(DFA)

Madeira Sauce, Parmesan, Pickled Shimeji
Mushrooms, Crispy Kale

SIDES

MIXED WINTER GREENS WITH THYME BUTTER (GF)(DFA)(V)(VGA) £6

TRIPLE-COOKED CHIPS (GF)(DF)(VG) £6

TRUFFLE & PARMESAN CHIPS (GF) £8

CLOTTED CREAM & HORSERADISH MASH (V)(GF) £6

BITTER LEAF SALAD HOUSE DRESSING (GFA)(DF)(V)(VA) £5

DESSERTS

LEMON & CARDAMOM POSSET (GFA)

Gingerbread Crumb, Blackberry & Star Anise Gel

STICKY TOFFEE PUDDING (V)

Salted Caramel Sauce, Clotted Ice Cream

CHOCOLATE ORANGE DÉLICE (GF)

Candied Orange Peel, Cocoa Nib, Vanilla
Crème Fraîche, Smoked Sea Salt

V = Vegetarian | VA = Vegetarian Available | VG = Vegan | VGA = Vegan Available | DF = Dairy Free | DFA = Dairy Free Available
N = Peanuts, Tree Nuts & Sesame | GF = Gluten Free | GFA = Gluten Free Available

Please make a member of staff aware of any allergies or intolerances when ordering.

A discretionary 10% service charge will be added to your bill