Rosemary Focaccia (V) Extra virgin olive oil 5.95



Martini Olives (VE) Fresh lemon, extra virgin olive oil 4.95

FESTIVE

Lunch Menu

Two-Course 19.95 | Three-Course 24.95



Appetisers

Classic Avocado Caesar Salad Garlic, anchovies, aged Parmesan, Romaine, hen's egg, croutons

Classic Minestrone Soup (V)
Croutons, fresh herbs

Crispy Devilled Whitebait *Lemon mayonnaise*

Bruschetta of Sun Dried & Sun Blushed Tomatoes (VE) Wild rocket, soft herbs

Mains

British Reared Roast Turkey Served with all the trimmings, bread sauce, cranberry, roasting juices

Fillet of Seabass ai Fungi Fricassée of woodland mushrooms, buttered leaf spinach, extra virgin olive oil, vintage balsamico Butcher's Steak with Peppercorn Sauce Roasted Piccolo tomatoes, Koffmann chips

Upgrade to a 28-day aged Campbell Brothers' sirloin steak + 6.00

Pomodoro Linguine (VE)
Tomato sauce, Piccolo tomatoes, fresh basil

Puddings

Traditional Plum Pudding (V)

Brandy sauce

Banana & Caramel Mess Sundae (V) Vanilla ice cream, whipped cream Warm Chocolate Brownie (V) Vanilla ice cream, chocolate sauce

Ice Creams & Sorbets (V/VE)
Speak to your server for today's flavours

CLAWSON

Union Jack Cheese Plate

Rutland Red, White Stilton, Blue Stilton, vintage Cheddar, fig chutney, Peter's Yard Biscuits (Winners of supreme champions of the International Cheese Awards) Upgrade + 9.50

Guests with food allergies and intolerances, please make a member of the team aware before placing an order for food or drink.

Please note all of our dishes are prepared in a kitchen where cross contamination may occur, and we cannot guarantee an allergen free environment.

Our menu descriptions do not list all ingredients. All weights are uncooked. A discretionary service charge of 10% will be added. All prices include VAT at the current rate. Adults need around 2000 kcal a day. (V) does not contain meat. (VE) does not contain any animal products.



