



£23.95 for 2 Courses / £27.95 for 3 Courses. 12PM to 3PM
(Tastecards don't apply)

As You Wait

Vinci Mixed Olives £2.95

Homemade Focaccia Bread (serves two) £2.50

Rapeseed Oil and Balsamic Vinegar

Starter

Creamy Asparagus Soup (V)

Served with Sourdough Bread and Crème Fraiche

Free Range Chicken Ballotine

Wild Mushroom & Pancetta Stuffing, Carrot Puree

Denbies Hickory Fumé Salmon

Lemon Purée, Cucumber Salsa, Crispy Shallots

Trio of Parmesan

Butternut Squash, Olive Dust, Black Truffle

Main Course

Surrey Farm Roast Beef

Braised Red Cabbage, Roasted Rosemary Potatoes, Yorkshire pudding and Tenderstem Broccoli

Thyme Braised Lamb Shoulder

Apricot Stuffing, Braised Red Cabbage, Roasted Rosemary Potatoes and Tenderstem Broccoli

Slow Roasted Pork Belly

Braised Red Cabbage, Roasted Rosemary Potatoes and Tenderstem Broccoli

Fish of the Day

Cherry Tomatoes, Green Beans, Creamy Mash Purée & White Wine Sauce

Denbies Cranberry & Smoked Nut Bake

Cep Velouté, Roasted Potatoes, Red Cabbage & Honey Glazed Parsnips

Dessert

Sticky Toffee Pudding

Vanilla Ice Cream and Lemon Balm

Denbies Cheese Board

Cotswold Brie, Isle of Mull and Norbury Blue

Hazelnut & Sesame Mousse Cake

Blueberry Compote and Lemon Balm

We cannot guarantee that our dishes are free from traces of food allergens. Please speak to your waiter regarding any specific dietary requirements.
All prices include VAT at current rate; all items are subject to availability.