

Lunch from 11:30am to 3pm



2 Courses 22.00*, 3 Courses 27.00*

Upgrade to a Glass of Prosecco or
Winter Aperol Spritz for 5.00

TO START

(VE/GFA/DF) Celeriac & Truffle Soup, Toast

(GFA,DFA) Poached Salmon & Egg Blini, hollandaise

(V,GFA,DFA) Sourdough 'California'
Avo, Tomato paste, poached egg, hollandaise

MAINS

(GFA,DFA) The J&F Dirty Turkey Burger, Brioche, Turkey Mince, Stuffing,
Chipolata, Cranberry Relish, Parmenter Potatoes

(GF,DFA) Chicken Chasseur, spinach, sauteed new potatoes

(VE/GF) Pumpkin Risotto, crispy pumpkin seeds

TO FINISH

(GF) Salted Chocolate Brownie, Crème Fraiche

Craig's Sticky Toffee Pudding, Toffee Sauce, Vanilla Ice Cream

(VE/GF/DF) Christmas Pudding, Vegan Vanilla Ice Cream

Dietary:

GFA: Gluten Free Alternative DFA: Dairy Free Alternative
VE: Vegan V: Vegetarian DF: Dairy Free

**A SERVICE CHARGE OF 12.5% WILL BE ADDED TO THE FINAL BILL AMOUNT.*

It is shared amongst the entire J&F Team.

*Please inform us of any allergens or intolerances. Not all ingredients have been listed.
Unfortunately we cannot guarantee 100% nut free. Our food may contain traces of nuts.*



Dinner from 5pm



2 Courses 27.00*, 3 Courses 32.00*

Upgrade to a Glass of Prosecco or
Winter Aperol Spritz for 5.00

TO START

(VE/GFA/DF) Celeriac & Truffle Soup, Toast

(GFA,DFA) Ham Hock Terrine, Piccalilli, Toasted Brioche

(GFA,DFA) Home Gin-Cured Smoked Salmon, Pickled Cucumber,
Horseradish Cream, Pumpernickel Bread

Deep Fried Camembert, cranberry relish, Toast

MAINS

(GFA,DFA) Turkey & Bacon Ballotine, stuffing, roast potatoes,
braised red cabbage, glazed carrots, Jus

(GF,DFA) Pan Fried Seabass, Parmenter potatoes, spinach,
brown caper butter

(GF,DFA) Chicken Chasseur, spinach, sauteed new potatoes

(VE/GF) Pumpkin Risotto, crispy pumpkin seeds

TO FINISH

Indulgent 'Lotus Biscoff' Cheesecake, Chocolate Sauce

Craig's Sticky Toffee Pudding, Toffee Sauce, Vanilla Ice Cream

(VE/GF/DF) Christmas Pudding, Vegan Vanilla Ice Cream

(GFA) Winter Berry Posset, Ginger Biscuit Crumb

