

Christmas Fayre

LUNAR

Lunch Menu

Two Courses £24

*Selected dishes only.

Starters

***Butternut Squash Soup 9**

Toasted Pumpkin Seeds, Sourdough

***Pork Terrine 12**

Prunes, Pistachios, Celeriac Remoulade

Beetroot Cured Salmon Gravlax 14

Horseradish, Fennel Shallots

***Twice Baked Stilton Soufflé 11**

Candied Walnuts, Rocket, Golden Raisins

Mains

***Turkey Schnitzel 23**

Parmesan, Sage, Pancetta, Duck Fat Roasties

Beef Cheek 28

Creamed Potato, Honey-Glazed Heritage Carrots

***Gnocchi 19**

Celeriac, Old Winchester, Apple, Hazelnuts

Sea Bass 32

Winter Greens, Pomme Purée, Champagne Sauce

***Picanha Steak 25 / *6**

Baby Gem, Peppercorn Sauce, Skin on Fries

***Beer Battered Haddock 17.5**

Triple Cooked Chips, Mushy Peas, Curry Sauce

Sides

Pigs in Blankets 7.5

Cauliflower Cheese 6

Winter Greens 5

Glazed Heritage Carrots 5.5

Skin on Fries 5.5

Triple Cooked Chips 5.5

Desserts

***Christmas Pudding 12**

Ice Cream, Brandy Sauce

***Chocolate Mousse 12**

Griottine Cherries, Burnt Chocolate

***Vanilla Crème Brûlée 12**

Rhubarb, Lemon Pistachio Biscotti

***Poached Pear, Creamed Rice Pudding 10**

Orange Caramel, Toasted Almonds

Selection of British Cheeses 16



Christmas Fayre

Dinner Menu

LUNAR

Starters

Butternut Squash Soup 9

Toasted Pumpkin Seeds, Sourdough

Pork Terrine 12

Prunes, Pistachios, Celeriac Remoulade

Beetroot Cured Salmon Gravlax 14

Horseradish, Fennel Shallots

Twice Baked Stilton Soufflé 11

Candied Walnuts, Rocket, Golden Raisins

Mains

Turkey Schnitzel 23

Parmesan, Sage, Pancetta, Duck Fat Roasties

Beef Cheek 28

Creamed Potato, Honey-Glazed Heritage Carrots

Gnocchi 19

Celeriac, Old Winchester, Apple, Hazelnuts

Sea Bass 32

Winter Greens, Pomme Purée, Champagne Sauce

7oz Dry Aged Fillet 39

Triple Cooked Chips, King Oyster, Peppercorn Sauce

Gressingham Duck Breast 33

Fondant Potato, Turnip Marmalade, Button Sprouts, Pickled Turnip

Sides

Pigs in Blankets 7.5

Cauliflower Cheese 6

Winter Greens 5

Glazed Heritage Carrots 5.5

Skin on Fries 5.5

Triple Cooked Chips 5.5

Desserts

Christmas Pudding 12

Ice Cream, Brandy Sauce

Chocolate Mousse 12

Griottine Cherries, Burnt Chocolate

Vanilla Crème Brûlée 12

Rhubarb, Lemon Pistachio Biscotti

Selection of British Cheeses 16



Christmas Fayre

Sunday Lunch Menu

LUNAR

Starters

Butternut Squash Soup 9

Toasted Pumpkin Seeds, Sourdough

Pork Terrine 12

Prunes, Pistachios, Celeriac Remoulade

Beetroot Cured Salmon Gravlax 14

Horseradish, Fennel Shallots

Twice Baked Stilton Soufflé 11

Candied Walnuts, Rocket, Golden Raisins

Mains

Gnocchi 19

Celeriac, Old Winchester, Apple, Hazelnuts

Sea Bass 32

Winter Greens, Pomme Purée, Champagne Sauce

Sides

Pigs in Blankets 7.5

Cauliflower Cheese 6

Winter Greens 5

Glazed Heritage Carrots 5.5

Roast Sirloin of Beef 28

Locally Sourced, 28 Day Aged, Grass Fed

Roast Loin of Pork 25

Lemon Thyme, Stuffing, Apple Sauce

Accompanied by Lard Roast Potatoes, Dinner Lady Carrots, Cauliflower Cheese, Market Greens, Stock Pot Gravy.

Desserts

Caramel Tart 10

Clotted Cream Ice Cream

Chocolate Mousse 12

Griottine Cherries, Burnt Chocolate

Vanilla Crème Brûlée 12

Rhubarb, Lemon Pistachio Biscotti

Selection of British Cheeses 16

