

Herbert's

3 Courses £28

Lunch & Dinner
Tuesday to Friday Only
Starting
27th November 2018

Starters

Yuzu & wasabi cured salmon, kohlrabi & daikon slaw

Herbert's homemade cured bresaola, shaved pecorino, rocket lemon, olive oil

Mushroom & chestnut pâté, sweet pickled cranberries, toasted brioche (V)

Caramelised parsnip & Jerusalem artichoke soup, homemade bread (V)

Mains

Herbert's rolled turkey, cranberry & stilton chipolata, jewelled stuffing,
roast potatoes, sprouts & lardons

Oven roasted cod fillet, pearl barley risotto, baby prawns, seaweed, prawn bisque

Pulled lamb shoulder, potato rösti, red cabbage, mint jus

Winter greens, mushroom, walnut & sage lasagne, salad, garlic bread (V)

Desserts

Christmas pudding, brandy sauce

Dark Chocolate & chestnut artic roll, cranberry & port sorbet

Panforte, biscotti ice cream

Vanilla poached clementine, snowball crème anglaise, florentine shards

or

Cheese board: homemade oatcakes & relish with a 75ml glass of house port

(supp. £6.50)

(please ask your server for selection)

Coffee *or* tea & gingerbread palmier

Please note, bookings of 6 or more will require a pre-order.
Our food may contain or have traces of nuts. Please ask your server for clarification.
A discretionary service charge of 12.5% will be added to your bill.
VAT is included in our prices at 20%