LENNOX

unapologetic, indulgent sundays

the christmas roast menu

snacks

gordal olives (14)	*5.5*
scotch egg - stuffing - quail egg - burnt apple and cranberry ketchup (2, 4, 7, 9, 10, 14)	*8*
house-baked milk bread - maple & smoked pancetta butter (2, 4, 7, 14)	*6.5*
flame-grilled padrón peppers - tajín - lime (14)	*7.5*
crab tartlet - crème fraîche - bloody mary - apple (1, 2, 3, 4, 7, 9, 13, 14)	*6ea*

starters

burrata - heritage beetroot & apple gazpacho - hazelnut (7, 10, 14)	*13.5*
buffalo squid - nori ranch sauce - pickled celery (1, 2, 4, 5, 7, 8, 9, 14)	*11.5*
aged beef tartare - burger sauce - parmesan - shoestring fries (1, 2, 4, 7, 9, 14)	*13*
torched house-cured salmon - warm tartare - dill (5, 7, 9, 13, 14)	*14*
mussels - thai green curry - prik nam pla - shrimp crackers (2, 3, 7, 8, 12, 13, 14)	*12*
gnocchi - chicken wings - cacio e pepe - truffle (1, 2, 4, 7, 14)	*13.5*
brown butter & pumpkin agnolotti - wild mushrooms - pesto bianco (2, 4, 7, 9, 10, 14)	*14*
"pig in blanket" - bratwurst sausage - celeriac choucroute - honey and mustard (2, 4, 7, 9, 14)	*14*

treacle dry-aged striploin - juniper – black pepper (2, 4, 7, 9, 13, 14) *35*

served with all the trimmings

cauliflower cheese – truffle – comté – crispy potato & onion crumb
pigs in blankets – maple – mustard - clementine
oxtail ragù stuffed yorkshire pudding – caramelised onion – horseradish
garlic duck fat roast potatoes
bone marrow red wine jus
barbecue carrots – orange miso – gingerbread crumb
mulled red wine braised red cabbage
charred sprouts – smoked bacon – chestnut – parmesan



extras

cauliflower cheese – truffle – comté – crispy potato & onion crumb	*7*
pigs in blankets – maple – mustard - clementine	*5.5*
oxtail ragù stuffed yorkshire pudding – caramelised onion – horseradish	*7.5*
garlic duck fat roast potatoes	*5.5*
bone marrow red wine jus	*3*
barbecue carrots – orange miso – gingerbread crumb	*4.*
mulled red wine braised red cabbage	*5*
charred sprouts – smoked bacon – chestnut – parmesan	*5.5*

Whilst every effort is made to manage allergens, our dishes are prepared in the same kitchen and traces may be present.

1 celery 2 gluten 3 crustaceans 4 eggs 5 fish 6 lupin 7 dairy 8 molluscs 9 mustard 10 nuts 11 peanuts 12 sesame 13 soya 14 sulphites

Please speak to a member of staff if you have any questions about our dishes.