

DECEMBER MENU 2022

SNACKS

Fried chicken, Sriracha sauce	£7.00
Venison scotch egg, brown sauce	£5.50
Sourdough bread, whipped butter	£6.50
Beetroot hummus, horseradish, tortilla	£5.00
Olives	£4.00

STARTERS

Confit duck leg spring roll, hoi sin glazed breast, cucumber chutney	£12
Scallop & king prawn raviolo, caper & raisin puree, shellfish sauce	£13
Pumpkin tart, Comte cheese, granola	£9.75
Roasted cauliflower soup, maitake mushroom, shaved truffle (ve)	£9.50
Cured tuna, whipped avocado, kohlrabi, chilli, sesame tuile	£10.75

MAINS

Game burger, fries, blackberry ketchup	£18.00
Rib-eye steak, triple coked chips, hollandaise	£35.00
Roast breast of turkey, stuffed leg, bread sauce bonbon, truffle crispy sprouts	£23.00
Glazed short rib of beef, bone marrow ragu & suet dumpling, parsnip, parsley	£28
Stuffed plaice fillets, warm sauce tartar, dill croquette, herb emulsion	£27
Teriyaki aubergine, salt & chilli crispy cauliflower, aji mayo kale (ve)	£19

Our Kitchen and Front of House Team Members are always here to assist with any allergen questions you may have. Please inform a Member of our Team who is looking after you. Our fish is responsibly caught from sustainable sources. Due to the size of our kitchen, we cannot guarantee that our products are free from nuts. A discretionary service charge of 12.5% will be added to your bill.



SIDES

Truffle fries	£4.50
Duck fat Savoy cabbage, pancetta	£4.00
Chestnut and Brussel sprouts	£4.00
Pigs in blankets & apple & mustard caramel	£5.00

DESSERTS

Christmas pudding, aerated custard	£9.00
Cholate delice tart, salted caramel ice cream	£9
Clementine crème brulee, poached winter fruits	£9
Tiramisu, chocolate orange ice cream	£9
Cheese & biscuits	£13

APERITIF & AFTER DINNER COCKTAILS

Apple & Amaretto sour	£10
Old Fashioned	£11
Negroni	£11
Vodka/Gin Martini (dirty or dry)	£12/£14
Espresso martini	£10.5

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