

DECEMBER MENU 2023

SNACKS

Fried chicken, Sriracha sauce	£7.00
Pork & sage scotch egg, brown sauce	£5.50
Sourdough bread, whipped butter	£6.50
Venison sausage rolls, date ketchup	£5.00
Olives	£4.00

STARTERS

Roast partridge, fig chutney, panisse parmentier, black garlic, parsnip	£12
Prawn & chicken tortellini, corn chowder, perloude clam coconut sauce	£16
Duck parfait, date and tamarind puree, quince jelly, sourdough	£13
Pumpkin velouté, blue cheese rarebit sourdough toast, pickled pear	£11
Gin cured salmon, pickled cockles, bloody Mary rose sauce, dressed winter leaves	£14

MAINS

Orange glazed Venison, game faggot, pickled kohlrabi, chervil root puree, bacon sauce, kale	£35.00
Roast breast of turkey, stuffed leg, pickled cabbage, nduja Jerusalem artichoke	£25
Roasted beef fillet, ox cheek, king oyster mushroom marmalade, chicory root	£39
Crab stuffed lemon sole fillets, smoked parsnip puree, sauce Veronique, scraps	£26
Roasted celeriac, cauliflower puree, golden raisin, curried crispy kale (ve)	£22
20oz Chateaubriand for two, pommes cocotte, bone marrow, hollandaise	£90.00

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	£5.00
Honey glazed parsnips	£5.00
Chestnut & Brussel sprouts	£5.00
Pigs in blankets & apple & mustard caramel	£5.50
Creamed mash potato, shrimp XO sauce	£6.00

DESSERTS

Christmas pudding, grand marnier & white chocolate custard, white chocolate aero	£9.00
Black forest tart, griottine cherries, pistachio clotted cream	£9
Espresso martini crème brulee, licor 43 ice cream	£9
Ginger & chili pineapple, pineapple salsa, Italian meringue	£9
Cheese & biscuits	£13

APERITIF & AFTER DINNER COCKTAILS

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

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