

FESTIVE SET MENU

Two Courses £47 per person, Three Courses £55 per person

30/50g Oscietra Caviar, Potato Pancake, Sour Cream £120/180

Add Winter Black Truffle £16 per gram

Add Seared Goose Liver £14

STARTERS

Pressing of Seasonal Game

Pickled Vegetables, Warm Brioche

Creamy Chestnut Velouté

Garganelli, Salsify, Black Cabbage

Tartare of Organic Scottish Salmon

Lime, Radish, Yogurt

MAINS

Free Range Norfolk Bronze Turkey

Sage and Citrus Stuffing, Agen Prunes, Roasting Jus

Slow Cooked Fillet of Scotch Beef

Braised Cheek, Carrot, Plum and Port Puree

Fillet of Cornish Cod

Herb Crust, Wild Mushroom, Savoy Cabbage, Sauce Bearnaise

Braised White Onion

Parsley Gnocchi, Roasted Root Vegetable Broth

SIDES

Mashed Potato £5

Fondant Potato £5

Braised & Spiced Red Cabbage £5

Spinach, Simply Steamed or Sautéed £5

Truffled Macaroni & Cheese £14

French Fries £5

DESSERTS

Christmas Crumble Tart

Spiced Marmalade Ice Cream

Dark Chocolate Crèmeux

Spiced Roasted Pear

Truffled Tunworth

Pear, Celery, Champagne Vinegar

Food allergies and intolerances:

Should you have any questions regarding the content or preparation of any of our food, please ask one of our team.

All prices are inclusive of 5% VAT. A 12.5% discretionary service charge will be added to your final bill.