Xmas Set Menu
(Available from the 21st of November)

Confit Chicken and Foie Gras Ballotine, Maderia jelly, pickled salad, Brioche.

or

Cured Chalk Stream Trout, smoked avocado, daikon, Jalapeno, and lime sorbet.

or

Celeriac and truffle terrine, Pickled walnut, chestnut sauce

Roast Cornish Pollock, Creamed leeks, Morteau sausage, Mussel velouté

or

Pumpkin and parmesan Agnolotti, toasted hazelnuts, sage beurre noisette

or

Venison saddle, roasted pumpkin, red cabbage purée, braised shoulder, chocolate sauce

or

8oz Dry aged Scottish black Angus Sirloin, triple cooked chips, large leaf salad, peppercorn sauce.

Brown Butter Financier, Passion fruit curd, pineapple salad, coconut sorbet

or

Christmas pudding mousse, cocoa nib tuille, Pedro Ximenez, brandy ice cream

or

Selection of British & European cheeses with quince jelly, sourdough crackers.

2 Course £49.50
3 Course £60

Discretionary service charge of 12.5% will be added to your bill
Please ask a member of management for further information on ingredients in our food which contain allergens