

CHRISTMAS DECEMBER MENU

STARTERS

Tartare – Venison – Gherkin – Yolk - Pickle - £12

Mackerel – Cucumber – Radish - Wasabi - £11

Tart Tatin – Parsnip – Chestnut - Shallot - £10

Velouté – Celeriac – Apple – Nutmeg - £8

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MAINS

Beef – Braise – Truffle – Potato – Onion - £25

Pithivier – Nuts – Maple – Rosemary - Apple - £20

Turbot – Salsify – Barley - Truffle - £26

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DESSERTS

Christmas Pudding – Brandy Butter – Red Currants - £8

Chocolate – Orange – Milk – Salt - £8

Baked Camembert – Honey – Fig - Walnut - £8

WE ENDEAVOUR TO USE LOCAL PRODUCE WHEREVER POSSIBLE

Service charge is not applied to your final bill. Any gratuity is at the discretion of our guest.
Allergy information on all food dishes and any beverages/wine by the glass is available on request

