

Festive Chef's Set Menu

Snacks

Jérôme Miet oyster, guanciale, finger lime £10

Brick pastry sandwich, truffled ricotta, honey £10

Landes duck liver parfait, Moroccan spices, pear chutney £12

Selection of Artisanal bread, Senia olive oil £6.5

To Start

Wood fired pheasant, pomegranate, puntarella

Cured chalk stream trout, green apple, horseradish, hazelnut oil

Vacherin Mont d'Or crème brûlée, chestnut, miso

Dorset crab raviolo, charred fennel, beurre blanc (£10 Supplement)

Mains

Cavolo nero risotto, Gorgonzola dolce, clementine

Honey glazed Guinea fowl, dates, sauce Périgord

Barbecued Cornish Cod, Jerusalem artichoke, Vin Jaune

Grass fed Côte de boeuf, sauce Bordelaise to share (£45 supplement per person)

Sides

Smoked Charlotte potato, winter truffle £13

Caramelised Roscoff onion, seaweed tartare £11

Desserts

Panettone pudding, blood orange, Marsala sabayon

Wild berries variation, chocolate gelato, macadamia

Baba au tiramisu – ideal to share between two (£14 supplement)

Truffled brie de Meaux, quince chutney, port

2 courses £49 - 3 courses £55

VAT is included, 14.5% discretionary service will be added to your bill
Game dishes may contain lead shot & bones, Crab dishes may contain shell
Please let the manager know of any allergies or dietary requirements.