

Festive Chef's Set Menu

Snacks

La Chapelle Oscietra royal caviar 30gr £75
Carlingford oyster, lardo di Colonnata, finger lime £12
Boudin noir parfait, pear chutney, piment d'Espelette £13
Truffle & Vacherin Mont D'Or gougeres £12
Selection of Artisanal bread, Picual extra virgin olive oil £6.5

To Start

Whiskey cured Scottish salmon, caramelized apple, ajoblanco
Wild mushroom tart, miso caramel, vin jaune
Smoked Goose breast, pomegranate, roquefort, puntarella
Dorset crab raviolo, charred fennel, beurre blanc (£10 Supplement)

Mains

Cornish poached hake meuniere, brassicas, bergamot
Roasted wild pheasant, dates, celeriac, sauce Perigord
Pumpkin Delica risotto, clementine, Piedmont hazelnut, taleggio
Dedham Vale grass-fed Côte de boeuf, smoked bone marrow, sauce bordelaise
(£45 supplement per person)

Sides

Smoked Charlotte potato, winter truffle £13.5
Charred hispi cabbage, guanciale, rosemary £12

Desserts

Panettone pudding, prunes, mulled wine sabayon
Nicaragua dark chocolate sponge cake, orange marmalade, pecan gelato
Baba au tiramisu
Blue '61 cheese, cranberry, walnut bread

2 courses £49 - 3 courses £55

VAT is included at the current rate

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.