

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 gougères £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 meunière, brassicas, bergamot
Roasted wild pheasant, dates, celeriac, sauce Périgord
Baked Pumpkin Delica, Clementine, Piedmont hazelnut, taleggio
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

Available for group up to 7 guests - 2 courses £52- 3 courses £58

VAT is included at the current rate

15% 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.