Boxing Day Lunch Menu

Snacks

Scottish Lobster nugget, nduja, Siberian caviar £18

Boudin noir parfait, pear chutney, piment d'Espelette £13

Truffle & Vacherin Mont d'Or gougères £12

Selection of Artisanal bread, Senia olive oil £6.5

To start

Slightly apple wood smoked Scottish salmon, beetroot, whipped crème fraiche

Wild mushroom tart, miso caramel, Vin Jaune

Smoked goose breast, pomegranate, Roquefort, puntarella

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

Mains

BBQ glazed cauliflower, yuzu ponzu, black truffle

Poached hake, shellfish and leek chowder, preserved lemon

Truffled stuffed Suffolk chicken breast, Périgord sauce

Or

Gras fed matured beef, sauce bordelaise, smoked bone marrow

Served with duck fat roasted potato, Yorkshire pudding, Marple syrup glazed parsnips

Sides

Charred hispi cabbage, guanciale, rosemary £12

Radicchio salad, caramelised walnuts, salted ricotta cheese £13

Puddings

Panettone pudding, prunes, mulled wine sabayon

Nicaragua dark chocolate sponge cake, orange marmalade, pecan gelato

Chestnut & clementine tart, white chocolate, Grand Marnier

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

Our farmhouse cheese, house chutney, celery, crackers (£15 supplement)

3 courses for £85pp

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.