Festive Chef's Set Menu

Snacks

Scottish Lobster nugget, nduja, Siberian caviar £18

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, dashi pickled 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

Truffle smoked Charlotte potato £13

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 – ideal to share between two (£14 supplement)

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.