

FEASTINGS

£40 3 COURSE MENU

FOR THE TABLE

TO START

Beetroot, Goat's Curd, Black Olive Crumb
Beef Tartare, Smoked Mayonnaise, Shallots
Burrata, Golden Raisins, Capers, Basil, Aged Balsamic

FROM THE GRILL

Rump of Beef, Béarnaise Sauce
Cod, Olive Oil Mash, Langoustine Sauce
Woodfired Root Vegetables, Bitter Leaves, Black Treacle Dressing, Seeds

SERVED WITH

Hand-cut Salt & Vinegar Chips
Creamed Spinach
Braised Carrots

PUDDING

Sticky Toffee Pudding, Clotted Cream
Crème Brûlée
Selection of sorbets

Add a selection of British Cheese £10 per person

Prices include VAT. An optional service charge of 12.5% will be added to your bill

Allergens? - Please ask your server

FEASTINGS

£50 3 COURSE MENU

FOR THE TABLE

TO START

Crab, Rye Brioche, Pickled Kohlrabi
Duck Liver Parfait, Fig Chutney
Burrata, Golden Raisins, Capers, Basil, Aged Balsamic

FROM THE GRILL

Monkfish, Cep Purée, Rosemary & Garlic Butter
Ribeye Steak, Béarnaise Sauce
Chickpea Panisse, Delica Pumpkin, Harissa Rose Dressing

SERVED WITH

Hand-cut Salt & Vinegar Chips
Purple Sprouting Broccoli, Vinaigrette
Braised Carrots

PUDDING

Apple, Blackberry & Salted Oat Crumble, Custard
Lemon Posset, Wild Blueberries, Almond biscuits
Selection of sorbets

Add a selection of British Cheese £10 per person

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Allergens? - Please ask your server

FESTIVE FEASTINGS

£55 3 COURSE MENU

FOR THE TABLE

TO START

Cured Salmon Tartare, Pickled Kohlrabi, Horseradish

Duck Liver Parfait, Fig Chutney

Norwegian Shrimp Mayonnaise on Rye Brioche, Dill

FROM THE GRILL

Woodfired Monkfish, Jerusalem Artichoke, Rosemary & Garlic Butter

Venison Haunch, Spiced Quince, Red Cabbage

Bronze Turkey, Confit Leg, Stuffing, Brussel Sprouts, Cranberry Sauce

Chickpea Panisse, Delica Pumpkin, Harissa Rose Dressing

SERVED WITH

Roast Potatoes

Creamed Spinach

Braised Carrots

PUDDING

Warm Mincemeat & Almond Tart, Vanilla Ice Cream

Sticky Toffee Pudding, Clotted Cream

Stilton, Oat Cakes, Port Wine

AVAILABLE FROM 29TH NOVEMBER

Prices include VAT. An optional service charge of 12.5% will be added to your bill

Allergens? - Please ask your server

FEASTINGS

£65 3 COURSE MENU

FOR THE TABLE

TO START

Wood Roasted Scallops, Garlic Bread Crumbs

Beef Tartare, Smoked Mayonnaise, Shallots

Woodfired Root Vegetables, Bitter Leaves, Black Treacle Dressing, Seeds

FROM THE GRILL

Butterflied Sea Bass, Green Sauce

Wood Fired Prime Rib of Beef

Chickpea Panisse, Delica Pumpkin, Harissa Rose Dressing

SERVED WITH

Hand-cut Salt & Vinegar Chips

Bitter Leaves, Anchovy & Garlic Dressing

Purple Sprouting Broccoli, Vinaigrette

SAUCES: Béarnaise, Red Wine & Bone Marrow, peppercorn

PUDDING

Warm Chocolate Cake, Salted Caramel Ice Cream

Crème Brûlée

Selection of sorbets

Add a selection of British Cheese £10 per person

Prices include VAT. An optional service charge of 12.5% will be added to your bill

Allergens? - Please ask your server