

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