



CHRISTMAS SET MENU

3 courses for 79 per person

W H I L E Y O U W A I T

Sourdough focaccia, sage & onion butter / v / 3.5 supplement per person
Nocellara olives, juniper, lemon & rosemary / ve / 3 supplement per person
Maldon rock oysters, clementine & champagne vinaigrette / 5 ea
Exmoor caviar, sour cream & blinis / 30g / 60

S T A R T E R S

Chalk stream trout, fennel pollen, apple, buttermilk, sorrel
Burrata, spiced pear, pomegranate, endive / v
Smoked duck ham, candied almond, blue cheese, plum
Wild mushroom & chestnut parfait, shimeji, truffle, sourdough / ve
Orkney scallops, vanilla creme fraiche, bergamot & brown shrimp / 12.5 supplement

M A I N S

Chestnut & cranberry stuffed turkey, duck fat roasties, roasted roots,
pigs in blankets, red cabbage, Brussels sprouts, gravy
BBQ Cornish monkfish, café de Paris butter, burnt leeks & mussels
Spinach gnocchi, heritage beetroot, chestnut gremolata, horseradish / ve
Swiss chard & ricotta raviolo, capers, raisins, brown butter / v
9oz sirloin, watercress, pickled shallots, bone marrow gravy, truffle chips
Upgrade your steak to a 7oz fillet steak / 12.5 supplement

S E L E C T I O N O F S I D E S

A selection of seasonal sides served to the table / 6 supplement per person

D E S S E R T

Dark chocolate ganache, salted caramel, honeycomb / v
Christmas pudding, brandy custard, redcurrant compote
Granny Smith apple parfait, apple compote, spiced crumble / ve
Long Clawson blue, seasonal chutney, fig & spelt crackers / v / 7.5 supplement

P E T I T F O U R S

Coffee & mince pies / v / 5 supplement per person (to be taken by whole group)

*Before you order your food and drink, please inform a member of the team if you have a food allergy or intolerance.
An adult's recommended daily allowance is (2000 Kcal).
Tables are subject to a discretionary service charge of 12.5%
(v) vegetarian (ve) vegan.*