

# N°3

# 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  
Kale gnudi, 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.*