N°3

Chef's Choice Menu

3 courses for 65 per person /2 courses for 55 per person

WHILE YOU WAIT

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

STARTERS

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

MAINS

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*

SELECTION OF SIDES

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

DESSERT

Dark chocolateganache,saltedcaramel,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*

PETIT FOURS

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.