

Festive Set Menu

2 courses 38.00 | 3 courses 48.00

Glass of fizz

Starters

Smoked Haddock Velouté

Breaded Mussels, Crème Fraîche, Vadouvan Curry Butter

Jerusalem Artichoke Risotto

Chestnut and Winter Herb Gremolata (v) (veo)

Duck Liver Mousse

Spiced Plum Chutney, Pickled Carrots, Brioche

Chalk Stream Trout Cured in Cotswolds Distillery Gin

Salt-Baked Beetroot, Horseradish Labneh, Preserved Lemon

Mains

Free Range Turkey Ballotine

*Hasselback Potatoes, Winter Greens, Chestnuts, Pigs in Blankets,
Mulled Wine Cranberry Sauce*

Ox Cheek Wellington

Parsley Mash, Maple-Glazed Carrot, Red Wine and Shallot Sauce

Gilt-Head Bream

*Brandade Fritters, Caramelised Cauliflower, Samphire, Capers
Butter*

Roasted Crown Prince Pumpkin

*Buckwheat, Winter Kale, Seeds, Yoghurt, Smoked Chilli Oil (v)
(veo)*

Puddings

Sticky Figgy Pudding

Rum Butterscotch, Gingerbread Ice Cream (v)

Valrhona Dark Chocolate Delice

Clementine, Brandy Snap, Cinnamon Ice Cream (v)

Pears Roasted in Molasses

Whipped Vanilla Cream, Frozen Raspberries, Candied Pecans (ve)

British Artisan Cheese (6.00 supp)

Quince Jelly, Pickled Walnut, Crackers (v)

For The Table

Suitable for 2-3 to share

Pigs in Blankets, Cider and Honey Glaze 8.00

Cauliflower Cheese, Pecorino, Thyme Crumb (v) 6.00

Brussel Sprouts, Smoked Bacon, Chestnuts 6.00

Sweet Additions

Handmade Chocolate Truffles (v) 3.50 per person

Viennese Mince Pie, Clotted Cream (v) 4.50 per person