

THE MENU

STARTERS

Soup of the day with house made bread (Please ask for kcal)

Chicken liver parfait glazed with port jelly, pickled shallots, toasted sourdough 434kcal

Salad of chicory, caramelised pear, blue cheese, walnuts and balsamic 280kcal

Gravadlax, pickled cucumber, beetroot puree, horseradish cream, rye bread 290kcal

MAINS

Miso braised pork belly, fondant potato, pickled apple 976kcal

Corn fed chicken breast, glazed celeriac, polenta, wild mushroom sauce 695kcal

Market fish served with seasonal vegetables and beurre blanc (Please ask for kcal)

Roast butternut squash, saffron quinoa, baby vegetables, caper salsa 429kcal

Turkey ballotine stuffed with apricot and cranberries, fondant potato, roasted root veg, pig in blanket, red wine jus 503kcal

SIDE DISHES

Truffle and Parmesan fries 360kcal	6.95
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Seasonal garden salad with lemon vinaigrette 245kcal	6.95
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Roasted root vegetables 75kcal	7.25
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THE MENU

DESSERTS

Traditional Christmas pudding, brandy creme Anglaise 435kcal

Apple tarte tatin, vanilla ice cream 479kcal

Clementine crème brûlée, orange and cinnamon shortbread 403kcal

A selection of British artisan cheese & biscuits with homemade pear and apple chutney 523kcal

PORT & DESSERT WINE

Quinta Do Vallado 10yr old Fine Tawny Port	9.95
From the world's oldest port house, aromas of ripe & honeyed fruit with notes of vanilla and spice 157Kcal	100ml

Chateau Grand Jauga	12.95
Sauternes – Tropical, ripe & luscious 159Kcal	100ml

TWO COURSES
40.00

THREE COURSES
49.00

If you have a food allergy or intolerance, please ask a member of our team for information.
A discretionary service charge of 12.5% will be added to your final bill. We are a cashless restaurant.
All major credit cards accepted.

Please note that all restaurant bookings have a minimum spend of £40 per person