



Christmas Menu

Starters

Grilled pork belly skewers

Green chilli hot sauce. Miso mayonnaise

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Smoked haddock fish cake

Crab sauce. Creme fraiche

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Mushroom parfait

Toast, Crispy enoki. Pickled shallot

Mains

Roast pheasant breast

*Sourdough trencher. Celeriac puree. January king. Confit
bacon. Game chips. Bramble jelly*

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Halibut steak

Roast cauliflower. Clementine. Hazelnuts. Brown butter.

Baked pumpkin

Fontina sauce. Pumpkin caponata. Fried sage.

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220g Himalayan salt aged sirloin (£6 supplement)

With a choice of:

Bone marrow butter

Chimichurri

Sauce Diane

Desserts

Chocolate and cherry marquise. Honeycomb

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Honey and lemon meringue pie

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Salted caramel and hazelnut entremet

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Cheese board (£3 supplement)

£48 for three courses

A discretionary 12.5% service charge will be added to your bill which goes directly to the staff