



For the table

Oysters & shallot mignonette £9.75-3 | £19.5-6 | £39-12
Homemade baguette, nori butter £5.5
Salt cod fritters, tomato jam £6.5
Tirokafteri, flat bread £6.

Starter

Roast squash & mascarpone raviolo, brown butter, sage
Smoked goose breast, caramelised fig, duck liver parfait pain d'epice
Orange & star anise cured salmon, pickled cucumber, dill creme fraiche

Main

Sirloin steak, Chimichurri, chips (*£6 supplement*)
Roasted pheasant breast, braised leg vol-au-vent, savoy cabbage & bacon, carrot puree, jus
Roasted cod fillet, mussels, chorizo & red pepper puree, piperade, kale, pink fir potatoes
Celeriac wellington, savoy cabbage & chestnuts, peppercorn sauce.

Dessert

Mulled wine poached pears, cinnamon ice cream
Buche de noel au marron (chocolate and chestnut Christmas log)
Selection of British cheeses, house crackers, chutney & candied walnuts (*£3 supplement*)

Sides

Creamed spinach £5.5
Glazed Brussel sprouts & bacon £5
Chicory & pear salad candied walnuts £4.5
Chips £4.5
Buttered mash £4.5
Bone marrow mash £6.5
Fried new potatoes £5

Set menu per person
£40 for 2 Courses
£50 for 3 Courses
A 12.5% discretionary
service charge