



Festive Sunday Menu
2 Courses £40 pp / 3 Courses £45 pp

Nibbles

Honey mustard glazed pigs in blankets £9
Homemade rosemary focaccia, cultured butter £8

Starters

French onion soup, rarebit bread, chive butter (v)
Chianti Classico Riserva, Badia a Coltibuono, Italy
Baked potato risotto, king oyster mushroom, pecorino cheese, chive oil (v)
Albarino '1753' Chateau de Campuget, France
Stonebass, beurre noisette and caper sauce, artichoke puree, samphire
Gewürztraminer, Dopff au Moulin 'Terres Epicees', Alsace
Game meat and smoked pancetta terrine, leek mayonnaise, pickled shallots, sourdough
Rioja Alavesa, Mayela Bideona, Spain

Mains

Turkey ballotine, roast potatoes, mashed potatoes, herb stuffing, pigs in blankets, vegetables,
yorkshire pudding, gravy
Pinot Noir, Phantom, South Africa
Roasted salt aged sirloin of beef, roast potatoes, mashed potatoes, vegetables, yorkshire pudding, gravy
Cabernet Franc, Terroir Hunter, Undurraga, Chile
Nut, date and sage roast, roast potatoes, mashed potatoes, vegetables, yorkshire pudding, gravy (v)
'Desir', Chateau Oumsiyat, Lebanon
Cod loin, roast squash fondant and puree, crispy mussels, oyster leaf, caviar, seaweed and vin jaune sauce
Chablis, Domaine Jean Goulley, France
Venison loin, celeriac and vanilla puree, turnip, pickled blackberries, black garlic dauphinoise, jus
Primitivo Riserva 'Anniversario 62' San Marzano, Italy
Black truffle gnocchi, roasted shallot, confit leeks, parmesan sauce, chive oil (v)
Gavi Del Commune di Gavi, San Silvestro, Italy

Desserts

Sticky Christmas pudding, brandy toffee sauce, rum & raisin ice cream
Fortified Malbec, Familia Zuccardi, Argentina
Raspberry delice, amaretti biscuits, raspberry gel, amaretto ice cream
Michele Chiarlo, 'Nivole', Italy
Mont Blanc choux bun, chestnut parfait, white chocolate crèmeux, chestnut liqueur gel
Chateau Suduiraut, Castelnau de Suduiraut, France
Spiced pumpkin Alaska, Yorkshire parkin, candied pumpkin, pecans, pumpkin pie ice cream
Riesling Auslese, Schloss Johannisberg, Germany
Selection of three cheeses, crackers, quince, chutney, truffle honey, grapes (£5 Supplement)
Cooleeney, Montagnolo Affine & Wookey Hole
10 Year Old Tawny Port, Portugal

An optional service charge of 10% is added to all our bills.

Many known allergens are handled in our kitchen. If you have any concerns please don't hesitate to ask a member of staff.