



Festive Sunday Menu

2 Courses £40 pp / 3 Courses £45 pp

Nibbles

Brioche Boule, Cultured Butter, Butter of the Day £4 pp
Pigs in Blankets, Burnt Apple Ketchup £6
Crab Begniet, Lemon Aioli £8

Starters

Jerusalem Artichoke Soup, Artichoke Barigoule, Artichoke Crisps, Chive Oil (v)
Gavi Del Commune di Gavi, San Silvestro, Italy
Chestnut Parfait, Verjus, Puffed Grains, Butter, Crackers (v)
Pinot Noir, Phantom, South Africa
Pigeon Breast, Beetroot Puree, Bacon, Pickled Beetroot, Pigeon Jus
Rioja Alavesa, Mayela Bideona, Spain
Cod Mosaic, Stewed Tomato, Crispy Fish Skin, Caviar, Sea Fennel, Dill
Sauvignon Blanc, New Zealand

Mains

Turkey Ballotine, Sage & Onion Stuffing, Pigs in Blankets, Dauphinoise Potato, Confit Garlic Mash, Seasonal Vegetables, Yorkshire Pudding, Gravy
Desir Chateau Oumsiyat, Lebanon
Roast Striploin of Beef, Sage & Onion Stuffing, Dauphinoise Potato, Confit Garlic Mash, Seasonal Vegetables, Yorkshire Pudding, Gravy
Chianti Classico Riserva, Badia a Coltibuono, Italy
Nut Roast, Sage & Onion Stuffing, Dauphinoise Potato, Confit Garlic Mash, Seasonal Vegetables, Yorkshire Pudding, Gravy (v)
Cabernet Franc, Undurraga, Chile
Hogget Rump, Parsnip Puree, Confit Parsnip, Lentil Cassoulet, Lamb Cheek, Jus
Malbec, 'This is not another lovely malbec', Argentina
Plaice Meunière, Shrimp, Brioche Crouton, Wilted Spinach & Samphire, Seaweed Ratte Potato
Albarino '1753' Chateau de Campuget, France
Cauliflower & Goat's Cheese Pithivier, Pomegranate Glazed Carrots, Chickpeas, Smoked White Onion Sauce (v)
Chablis, Domaine Jean Goulley, France

Desserts

Sticky Christmas Pudding, Brandy Toffee Sauce, Vanilla Ice Cream
Fortified Malbec, Argentina
Cinnamon & Orange Ganache, Candied Orange Peel, Cocoa Nibs, Orange Ice Cream
Ice Wine, Pelee Island, Canada
Sloe Berry & Mulled Pear Millie-Feuille, Crème Fraîche Crème Pat, Compressed Pear, Sloe Berry Sorbet
Michele Chiarlo, 'Nivole', Italy
Maple & Ginger Panna Cotta, Pecan & Barley Crumb, Gingernut 'Biscuit', Honey Caramel
Botrytis Semillon, Berton Vineyard Reserve, Australia
Selection of Three Cheeses, Chutney, Crackers, Grapes, Truffle Honey, Membrillo (£5 Supplement)
10-Year-Old Tawny Port, Barros, Portugal

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

Please note, game meat may contain the shot.

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