

# CHRISTMAS 2022

## Set Menu - £55 per person

### Starters

Seared scallops, bouchée, Cornish crab cream, julienne leek, Riesling sauce

Or

Marbled terrine, venison, partridge, pigeon and rabbit, spiced pear compote, roasted fig and balsamic, dressed leaves

Or

Kale and almond ricotta spanakopita, harissa sauce, mint oil (v and vegan)

Or

Cured salmon, juniper infused, roasted beets tartare, lemon and dill cream

### Mains

Aged fillet of beef, brioche, chicken liver parfait, Madeira and port, truffled wood mushrooms

Or

Wild sea bass, finished on the coals, charred leeks, brown shrimp, tarragon beurre blanc

Or

Oven roasted duck breast, ginger orange glaze, croquette of duck confit, flamed shallots, cognac and peppercorn sauce

Or

Smoked aubergine, charred capsicum and roasted figs, crisp polenta and cranberry (v and vegan)

### Desserts

Chocolate bomb, warm chocolate sauce, chocolate pistachio cream

Or

Lemon tart, hedgerow sorbet, lime purée, lime crisp

Or

Sticky toffee, medjool date, salted caramel, vanilla cream (vegan available)

Or


Cheese and biscuits

### WE ARE A CASHLESS RESTAURANT

On arrival, please advise a member of staff of any allergies.

We use many allergen products in our kitchens and unfortunately cannot guarantee dishes are trace free.

For tables of 6 or more a discretionary 12.5% service charge will be added to the bill.



Chef's Table

# CHRISTMAS 2022

## Tasting Menu £69.50 per person

Marbled terrine, venison, partridge, pigeon and rabbit, spiced pear compote, roasted fig and balsamic, dressed leaves

Seared scallops, bouchée, Cornish crab cream, julienne leek, Riesling sauce

Aged fillet of beef, brioche, chicken liver parfait, Madeira and port, truffled wood mushrooms

or  
Wild sea bass, finished on the coals, charred leeks, brown shrimp, tarragon beurre blanc

Chocolate bomb, warm chocolate sauce, chocolate pistachio cream

Cheese and biscuits

Petit fours

## Vegetarian Tasting Menu £69.50 per person

Kale and almond ricotta spanakopita, harissa sauce, mint oil

Smoked aubergine, charred capsicum and roasted figs, crisp polenta and cranberry

Curried cauliflower, parsnip pithivier, lentil and spinach fricassee

Sticky toffee, medjool date, salted caramel, vanilla cream

Cheese and biscuits

Petit fours

## Vegan Tasting Menu £69.50 per person

Kale and almond ricotta spanakopita, harissa sauce, mint oil


Smoked aubergine, charred capsicum and roasted figs, crisp polenta and cranberry

Curried cauliflower, parsnip pithivier, lentil and spinach fricassee

Sticky toffee, medjool date, salted caramel, vanilla cream

Vegan cheese and biscuits

Petit fours



Chef's Table