

Sample Festive Menu

Available for lunch and dinner, Monday to Friday throughout December,
excluding public holidays

Two-courses £22 Three-courses £25

Confit duck terrine, glazed satsuma, pomegranate, sprout leaves

Jerusalem artichoke soup, cep mushroom, sourdough crouton

Cauliflower risotto, smoked haddock, capers, parsley cress

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Turkey ballotine, Parma ham, turnip, kale, toasted hazelnut sauce

Skate wing, roasted salsify, spinach, caper & charred raisin butter

Garlic gnocchi, caramelised shallot puree, shaved chestnut, pickled trumpet
mushroom

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Beetroot, chocolate ganache, mint oil

Vanilla cheesecake, pomegranate, oat granola, lemon balm

Clementine & gingerbread Eton mess

Available for parties of up to (7) guests

In order to provide the best service, please let us know of any dietary requirements you may have.

We kindly request that you keep to the table time reserved. This menu should be used as an example, as occasionally dishes and ingredients may vary. A discretionary 12.5% service charge is added to your final bill. We are committed to the Code of Best Practice on Service Charges and they are shared among employees.