

## 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

*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.