

Christmas Menu 2023

Menu available from Friday 1st December to Friday 23rd December. Booking is essential, and we will require a pre-order a week in advance from your reservation.

Wednesday - Saturday 3 Course - £45

Celeriac soup - Granny Smith apple, hazelnut, thyme Loch Duart salmon - clementine and whiskey cure, crème fraîche, dill Smoked ham hock and chicken terrine - pickled mushroom, watercress Mulled Comice pear - goats cheese, walnut, bitter leaves

Roast Guinea Fowl - parsnip, cavolo nero, chestnut Braised beef cheek - horseradish potato, wild mushroom, sauce bordelaise Winter squash risotto - pumpkin seeds, sage, truffled ricotta Sea bream - Shetland Isle mussels, leeks, cider and clotted cream sauce

Christmas pudding - brandy custard, chantilly Vanilla panna cotta - passionfruit, mango sorbet Dark chocolate delice - salted caramel ice cream Selection of cheeses - biscuits, chutney

All prices are inclusive of VAT. A discretionary 12.5% service will be added to your total bill. Menu available from Thursday 1st December to Friday 23rd December and on a pre-booked basis only.