



CHRISTMAS DINNER MENU - No97

2 Courses £29 / 3 Courses £35

House Bread & Butters, Amuse Bouche

STARTERS

Corn Fed Chicken, Cranberry, Celeriac, Pistachio

Charred Red Mullet, Turnip, Hazelnut, Clementine

Cauliflower Panna Cotta, Romanesco, Grapes, Capers, Mint

MAIN COURSES

Duck Breast, Open Pie, Red Cabbage, Swede, Port

Chestnut Gnocchi, Jerusalem Artichoke, Kale, Wild Mushroom, Truffle

Sea Bass, Crab Risotto, Samphire, Lemon, Lobster Mascarpone

SIDES

Rosemary & Garlic New Potatoes - **£4** / Braised Savoy Cabbage - **£4** /
Honey Roasted Heritage Carrots- **£4**

DESSERTS

Dark Chocolate Marquise, Grand Marnier, Orange, Pomegranate, Hazelnut

Gingerbread Cheesecake, Butterscotch Sauce, Vanilla, Honeycomb, Apple

Selection of Artisan Cheeses, Traditional Garnishes (£5 supplement)

Petit Fours

A full detailed allergens list is available on request, please speak to your server. We cannot guarantee a 100% nut free environment as nuts are used in some areas of food preparation. Game may contain shot.