Festive Menu

Starters

Ham Hock and Pistachio Terrine
Toasted sourdough

or

Baked Beetroot Tartare
Blackberries, pistachio, lovage

or

Hand Dived Orkney Scallop
Yuzu, cauliflower, brown butter
(£6 supplement)

Mains

Baked Celeriac
Tunworth cheese, caramelised cep, brown butter

or

Halibut Loin
Citrus crust, golden beetroot, Champagne, grapefruit

or

Honey Glazed Roast Goose
Spiced cranberry, hispi cabbage, salsify
(£8 supplement)

Desserts

Milk Chocolate and Hazelnut Tart
Earl Grey tea ice cream

or

Mulled Wine Poached Pear
Crème Fraîche

or

Lemon Meringue
Yoghurt sorbet, limoncello

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Petit Fours

£75 per guest

Orders can be placed on the evening for groups of up to 10 guests. For groups of 11 guests and more, pre-orders are required 10 working days in advance. Vegetarian / Vegan options available.
Served Wednesday to Friday Lunch, Tuesday to Saturday Dinner.