

CHRISTMAS DAY MENU

Vacherin Mont d'Or gougères

Angler beer bread, caramelised yeast & malt butter

Cornish gouda, black garlic & caramelized onion tart

Squid ink cracker, taramasalata, Espelette pepper

Dorset crab

green apple, avocado, wasabi

Wild Cornish turbot

Bouillabaisse sauce, Espelette pepper, barrel aged olive oil

Beef Wellington

truffle creamed potato, carrot & swede, red wine sauce

Mandarin

pistachio cream, cranberry, bergamot

Chocolate tart

macadamia nut brittle ice cream, “100’s & 1000’s”

Christmas pudding bonbon

White chocolate & yuzu

Cranberry & orange

100.00

Prices include VAT at prevailing rate
A discretionary 12.5% service charge will be added to your total bill.
We are happy to provide information pertaining to allergies & intolerances upon request
*Consuming raw & unpasteurised food may increase your risk of foodborne illness