

Festive Lunch Menu

£ 75.00

Aged Comte, goat`s curd, pumpkin & black garlic Gougere

Angler Stout bread, caramelised yeast & malt butter

“Pigs in blankets”, Crispy Iberian pig’s head, BBQ apple & cranberry

Prawn and squid ink cracker, smoked cod’s roe & Espelette pepper

Pumpkin hummus tart

Roast Chicken Velouté

Prosciutto, sage, cheese & winter truffle toasted sandwich

Langoustine Ravioli

Orkney scallop, langoustine bisque, Espelette pepper

Steamed Newlyn Cod

Winter citrus, cockles, glazed salsify

Truffled Pyrenean Lamb Faggot

Creamed potato, caramelised onion, Perigord sauce

Warm Vacherin Mont D’Or

1000 flower honey, Mouneyrac pear, pain d’ épice
(Supplement £ 15 per person)

Poire Belle Helene

Vanilla, hazelnut, milk chocolate

Choux Noel

Christmas pudding ice cream, candid orange, warm brandy custard

Café Et Mignardises

Marble cake, Caraïbe 66% Ganache

Clementine pate de fruit

Mince pie chouquette

Prices include VAT at the prevailing rate.

A discretionary 15% service charge will be added to your total bill.

If you have any food allergies or intolerances, please speak to your waiter before ordering.

Please be aware that traces of allergens used in our kitchen may be present.

**Please be aware that Game dishes may contain shot*