

FESTIVE MENU

Tunworth cheese cornetto, candied walnuts

Cornbread, duck liver mousse, port reduction

Homemade ricotta, raisin, caper, smoked almond

Potato & polenta sourdough, whipped brown butter

Cured Loch Duart Salmon

Green apple, shiso, pickled green chilli

Or

Smoked Chicken Raviolo

Buttered sprouts, bread sauce, pancetta

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Beef Short Rib

Pomme puree, bresaola, confit swede

Or

Steamed Halibut

Jerusalem artichoke, hazelnut and winter truffle dressing

'Kir Royal'

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Caramelised Pear Pavlova

Brillat savarin, candied pecan dulce cream

Or

Truffled Baron Bigod

Warm malt loaf, plum compote

Rum and raisin Bon Bon

Spiced Financier, chocolate ganache

Earl grey tea & clotted cream fudge

95.00

When dining with us, it is your responsibility to inform us of any allergies, intolerances, or coeliac disease.

Our allergen guide identifies the allergens present within our dishes as intentional ingredients and also indicates where dishes 'may contain' an allergen.

Whilst we take all reasonable precautions, our kitchens handle allergens, so we cannot guarantee allergen-free dishes.

Vegan dishes follow vegan recipes but may not be safe for those with milk or egg allergies. A discretionary 15% service charge will be added to your bill. Prices include VAT. Adults need around 2000Kcal a day. Calorie information is available on request.