



CHRISTMAS DAY

3 courses £120 per person

To Start

Duck liver parfait, Cumberland jelly, hazelnut, focaccia
Hand-dived scallop, chilli, clementine
Spiced squash and coconut velouté, pepita seed, sage pesto
Salt-baked celeriac, candied walnuts, miso creme fraiche, bitter leaves

Mains

Cornish turbot on the bone, braised red cabbage, lemon pith puree
28-day aged Aberdeen Angus fillet, braised red cabbage, horseradish cream
Goose breast, braised red cabbage, cranberry puree
Heritage beetroot tarte tatin, braised red cabbage, chestnut puree

*All above served with goose fat roast potatoes, charred Brussels sprouts, dirty cauliflower cheese,
sweet mustard piccolo parsnip, gravy*

Wild mushroom and spinach pesto rigatoni, mushroom foam
Lobster and scallop rigatoni, monk's beard, lobster foam

Puddings

Blood orange posset, oat crumble, citrus salad
Dark chocolate mousse, macerated cherries
Mince pies and coffee

Cheese trolley with Pitchfork, Baron Bigod, Tunworth, Driftwood, Cashel Blue
served with lavosh crackers, chutney, house pickles
2 - £12 / 3 - £15 / 5 - £20 supplement

*We source our ingredients from Britain's best farmers, growers, fishers and foragers
to bring out the season's flavours.*

Provenance may vary subject to supply. Farming challenges and British weather can mean there are a few essential ingredients that come from elsewhere. Please inform a member of the team of any food allergies or intolerances when ordering. As part of the nature of fresh game, dishes may contain traces of shot.

An adult's recommended daily calorie allowance is 2,000 Kcal.
All tables are subject to a discretionary service charge of 12.5%.

website here

