



Enjoy our festive menus from 2nd Dec  
to 24th Dec.



### STARTERS

Purple sprouting broccoli, stracciatella, chilli,  
lemon & pine nuts

Soupe de Poisson, rouille, Gruyère & croutons

Duck, pork & pistachio terrine, Armagnac prune  
& cornichons

### MAIN

Pumpkin risotto, wild mushrooms, chestnuts &  
sage

Seabream, Sardinian fregola pasta, mussels,  
cuttlefish & gremolata

'Poulet au Riesling' & spätzle

800g Côte de boeuf *Bone in ribeye steak for 2-3  
to share. The king of steaks... Served with Béarnaise  
sauce. (£60 supplement per 800g)*



### CHEESE & DESSERT

24-month Comté, caramelised apple purée &  
baguette

Panna cotta, oranges in caramel, pomegranate,  
mint & pistachio biscotti

Chocolate flan Parisienne, rum soaked raisins,  
hazelnuts & crème fraîche

*Unlimited, filtered, still & sparkling water (per person) £1.5*

2 COURSES – £40

3 COURSES – £48

*Add a glass of Bruno Sorg, Crémant d'Alsace, Eguisheim, France (£9.5 supp)*

Please speak to our staff about the ingredients in your meal when making  
your order. 12.5% Optional service charge will be added to your bill.