



BREAD

Selection of artisanal bakers bread
Somerset salted butter

STARTERS

Smoked stracciatella (V)
pear, almonds, corbezzolo honey

Dorset crab
potato waffle, hazelnut, thyme

Game terrine
chutney, carrot salad, sourdough toast

Scottish langoustine
carrot, ginger, shellfish aioli

Pork cheeks
choucroute, apple purée, orange gel

MAINS

Beetroot Wellington (VE)
beet juice, kale, mushrooms

Bass fillet
braised fennel, salsify, citrus
butter

Shetland halibut
parsley velouté, root vegetable escabeche

Loin of pork
ham hock terrine, turnip, mustard sauce

Norfolk turkey
smoked pancetta, duck fat fondant potatoe,
carrots, chetsnuts

Beef fillet ^{supplement 15}
braised shin, mushroom, bordelaise sauce

SIDES

Chips (VE)
sea salt

Roasted potatoes
duck fat, rosemary salt

Baby gem lettuce
anchovies, crab butter

Roast Brussels sprouts
bacon, chestnuts

Buttered hispi cabbage (V)

DESSERTS

Tiramisu (V)
coffee sponge, mascarpone cream

Damson plum and candied chestnut tart
plum mousse, chestnut frangipane

Mandarin mousse (V)
coconut sponge, saffron ganache, sablé

Dark chocolate and cardamom mousse (VE)
passionfruit gel, sesame tuile

Christmas pudding (V)
brandy sauce, poached cranberries

(V) suitable for vegetarians (VE) suitable for vegans. Adults need around 2000 kcal a day.
Should you have any food allergies or special dietary requirements please inform your waiter.
Please note that allergens are used on our premises. All prices are inclusive of V.A.T.
A discretionary service charge of 13.5% will be added to your bill.
To view our ALLERGEN menu please speak to your server.