CHRISTMAS À LA CARTE MENU

SHARING SNACKS

Focaccia, Whipped Butter, Smoked Garlic & Black Peppercorn Oil	6
Lamb Croquettes, Stuffing Mayonnaise	8
Mushroom Arancini	8
Hawards Mersea Oysters, Raw With Caviar	5 Each

STARTERS

Beetroot Cured Salmon, Buttermilk, Sweet & Sour Dill Dressing	14
Leek And Potato Velouté, Garlic Cream Cheese	10
Chicken Terrine, Sprout Slaw, Cranberry Gel, Sourdough Crumble	11
Braised Beef Cheek, Celeriac Remoulade, Mustard	14
Smoked Haddock Rillette, Focaccia, Pickled Leeks, Cheese Custard	12

MAIN COURSE

Blackwells Goose Breast, Goose Leg Pie, Roasted Parsnip, Burnt Apple, Parsnip Crisp, Winter Truffle	34
Venison Loin, Chive Mash, Braised Red Cabbage, Jus	27
50 Day Longhorn Sirloin, Jerusalem Artichoke, Walnut Ketchup, Bone Marrow Jus	29
Pan Roasted Cod, Mussels, Onion And Bay Puree, Smoked Cods Roe Sauce, Spinach	27
Celeriac Wellington, Chestnut Puree, Marmite, Crispy Kale, Wild Mushroom Sauce	23
Chateaubriand, Black Garlic Emulsion, Bone Marrow Jus, Smoked Garlic Butter, Our Sides (For Two)	70

SIDES

Beef Fat Potato Terrine	6
Creamed Sprouts & Bacon	5
Hispi Cabbage, Miso Butter, Chilli	5

DESSERTS

Sourdough Crumpet, Baron Bigod, Beer Pickled Onions, Honey	12
Christmas Pudding Parfait, Sherry Soaked Raisins, Cocoa Nib	10
70% Pumpstreet Chocolate Delice, Tonka Bean Ice Cream, Burnt Orange	12
Pear Frangipane Tart, Mulled Cider Poacher Pear, Burnt Apple, Star Anise Ice Cream	10
Sticky Toffee Pudding, Brandy Toffee Sauce, Clotted Cream Ice Cream	10

Orders to be sent to us at least 5 days ahead of your party. This menu is subject to minor market changes.
Every dish can be adapted for dietary requirements, so please tell us about all allergies when you confirm your choices, as we are unable to adapt during service.