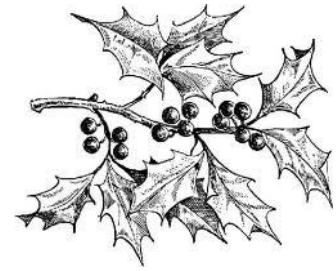




## Christmas Menu 2018



(v) Parsnip & celeriac soup, wild mushrooms, sage & truffle oil

(v) Burrata, black fig & pomegranate – focaccia

Hot-smoked Salmon, puy lentil & chicory salad, salsa verde

Roast pear & confit duck, watercress, black pudding & sweet chilli relish

Roast pheasant & ham hock terrine – spiced pineapple chutney & brioche toast

xXx

Roast Corn-fed Chicken, Roast potatoes, parsnips, glazed carrots, green beans & pancetta  
Spiced cranberry relish & bread sauce

Braised shin of beef, Roast onions, pancetta, girolles & red wine jus  
Parsnip and potato purée

Pan-roasted fillet of halibut, Savoy & black cabbage gratin, roast pink fir potatoes

(v) Chickpea & cauliflower Tagine, Cous cous, yoghurt, harissa & flatbread

(v) Roast pumpkin risotto - chestnuts, cinnamon & parmesan

xXx

French & British cheeses – pear, toast & biscuits (£2 supp)  
Comté, Fougus, St Maure de Touraine, Mrs Binham's Blue

Pear & Almond tart – Mascarpone cream

Profiteroles & dark chocolate sauce

Sticky toffee pudding with ice cream

Tarte Tatin & ginger ice cream £5.5

2 Courses £28 - 3 Courses £35

Menu price include crackers for all!

**Please inform your waiter of any food allergies before ordering**  
**A discretionary 12.5% service charge will be added to your bill – All of the service charge goes to staff**