

Chef's Christmas Set

£75

For the Table

Sourdough bread & salted butter v



To Start

Scallop mousse raviolo, lobster bisque, caviar, sea purslane

Rosary Ash, truffle honey, macadamias, stewed fig v

Beef tartare, smoked aioli, beef fat croutons

Main Course

Beef Wellington, clotted cream mash, broth braised carrot, black cabbage, bone marrow & chanterelle jus

Baked turbot, truffled dauphinoise, winter greens, clam & artichoke velouté gf

Roast English turkey, pork & sage stuffing, goose fat potatoes, crushed root veg, sprouts,
roast parsnip, pig in blanket, bread sauce & gravy

Heritage squash, stilton & sage risotto, toasted seeds, roast pumpkin seed oil v

To Follow

Caramelised brioche bread & butter pudding, Cognac custard v

Apple & fig crumble, vanilla ice cream pb gf

Christmas pudding, crème anglaise v

Dark chocolate mousse, kirsch jelly, hazelnut v gf

British cheese board: Pitchfork Cheddar, Long Clawson, Wigmore, quince jelly, celery & seeded crackers v

To Finish

Cafetiere coffee & mini mince pies v [+£5]

v (vegetarian) pb (plant based/vegan) v* (vegetarian, but available plant-based on request) gf (gluten ingredient free)

Please be aware that food containing allergens is prepared in our kitchen, meaning we cannot completely guarantee their absence

A discretionary 12.5% service charge will be added to your bill and shared gratefully and in entirety by our team