



CHRISTMAS MENU

Menu available December from 1st December 24th inclusive

CHRISTMAS LUNCH

2 courses £20 / 3 courses £25

Available Tuesday - Saturday 12 - 5.30pm, Sunday 3-8pm / Christmas Eve 12-6pm

CHRISTMAS DINNER

2 courses £25 / 3 courses £30

Available Tuesday - Saturday 5.45-9pm (excluding Christmas Eve), Sunday 3-8pm

OYSTERS

£3 each or £15 for six

CRANBERRY, ORANGE, HIBISCUS • SEAWEED HOT SAUCE
RHUBARB & GINGER • SEA BUCKTHORN, BUTTERMILK, ICE LEAF



SMALL PLATES

CAULIFLOWER & CHESTNUT VELOUTE, CHEESE STRAWS
CURED SALMON, BROWN CRAB EMULSION, AVOCADO, ESPELETTE PEPPER,
GLAZED FIGS, WHIPPED BLUE CHEESE, CRYSTALLISED FILO (v)
DUCK RILLETTE, ORANGE, POMEGRANATE, CHICORY

MAINS

All served with roast potatoes, pine roast carrots and maple roast parsnips

TURKEY PAUPIETTE, SOURDOUGH BREAD SAUCE, SPROUTS,
SOBRASADA, SMOKED ALMONDS
TURBOT - CHICKEN, MUSHROOM & CHESTNUT BROTH, ENOKI TEMPURA
JERUSALEM ARTICHOKE, GNUDI, HAZELNUT, KALE (v)
DAUBE OF VENISON, PARSNIP & VANILLA, BEETROOT, BITTER CHOCOLATE



TO FINISH

CRISPY MINCE PIE, EGGNOG ICE CREAM
DARK CHOCOLATE, CHESTNUT, CAOL ILA WHISKY TOFFEE
TONKA BEAN RICE PUDDING, XANTE SYRUP, PEAR, HONEYCOMB
CHAI CHEESECAKE, HONEY, GINGER, CLEMENTINE

(£10 deposit per person for tables of 5 and over)

