



FESTIVE SET MENU

2 courses £23 / 3 courses £28

Available 28th-31st December & January 4th-8th from 12-8pm

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

CONFIT CHICKEN - ROAST SQUASH, SOBRABSADA, SPROUT
AND SMOKED ALMOND HASH
BRILL - CHICKEN, MUSHROOM & CHESTNUT BROTH, ENOKI TEMPURA
JERUSALEM ARTICHOKE, GNUDI, HAZELNUT, KALE (v)
DAUBE OF VENISON, PARSNIP & VANILLA, BEETROOT, BITTER CHOCOLATE



TO FINISH

ECCLEFECHAN TART, CLOTTED 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)

*If you have any dietary requirements please inform your
server as dishes can be altered where possible.*

