

FESTIVE SET MENU

"Tis the season to dine well."

THREE-COURSE £65

MONDAY - SATURDAY LUNCHTIME

STARTERS

Heritage beetroot salad, whipped yogurt & crispbread

Isle of Mull scallops, celeriac, Yorkshire nduja & lime

Hereford seared beef carpaccio, truffle aioli & mustard cress

Oak smoked trout, pickles, fromage blanc & keta caviar

MAIN COURSES

Scottish halibut, smoked eel beurre blanc, salsify

Braised short rib, mustard mash, garlic & bone marrow crumb

Norfolk Bronze turkey, roast potatoes, seasonal greens & chestnut stuffing

Wild mushroom fettuccine & winter truffle

PUDDINGS

Pavlova, spiced pumpkin Ice cream, pecans & maple

Apple & blackberry crumble, vanilla soft serve

Cappuccino mousse, brandy snap

Christmas pudding, crème anglaise



If you have a food allergy or intolerance, please inform a member of our team on ordering.
A discretionary 15% service charge will be added to your bill. All prices include VAT.