

FESTIVE SELECTION MENU

3 courses £60

(PB) Plant-based | (DIF) Dairy ingredient-free | (GIF) Gluten ingredient-free

STARTERS

Yellow fin tuna tartare
avocado purée, sesame, shiso, spicy ponzu dressing, wonton crisp

Venison & black pudding Scotch egg
celeriac & Granny Smith apple slaw, date ketchup, pickled cauliflower

Puglian burrata
roasted Delica pumpkin, crispy sage, pine nuts, basil, focaccia

MAINS

Champagne & truffle risotto
pan-roasted wild mushrooms, lemon, mascarpone, parmesan, shaved truffle
(GIF) (DIF upon request)

Roasted monkfish loin
confit potatoes, spinach purée, shallot crisps, hot tartare sauce
(DIF & GIF upon request)

8hr red wine braised shoulder of beef
black truffle mashed potato, buttered kale,
bone marrow & red wine sauce (GIF) (DIF upon request)

220g Dry-aged ribeye steak
Charred tomato, watercress, fries, peppercorn sauce

PUDDINGS

Traditional Christmas pudding
brandy butter, vanilla custard (V)

Biscoff & miso caramel cheesecake
sour cherry compote, vanilla ice cream (PB)

Chocolate ganache tart
raspberry purée, raspberry sorbet, caramelised white chocolate (V)