FESTIVE A LA CARTE

APPETISERS

Cured Salami, Prosciutto & Kalamata Olive Board
13.00 (DF)(GF)

Little Brunette Bakery Baguette
Salted English Butter (GFA)(DFA)(V)
8.00

Baked English Camembert
'Little Brunette Bakery' Baguette, Salted English Butter, Tomato Chilli Jam (GFA) 17.00

ÈNTREES

Curred Cauliflower Velouté
Cauliflower & Spinach Pakora, Coriander Chutney (V)(GF)(DF) 10.00

Duck Liver Parfait
Thyme Brioche Crostini, Blood Orange, Duck Fat Butter, Fig Relish (GFA) 13.00

Salmon Pastrami
Pickled Kohlrabi & Cucumber, Horseradish Crème Fraîche, Dill Emulsion, Rye Cracker (GFA)(DFA) 13.00

Beetroot Carpaccio
Whipped Goat's Cheese, Roasted Beetroot, Hazelnut Granola, Walnut Ketchup, Caramelised Honey, Red Chicory (N)(V)(VGA)(GF)(DFA) 12.00

MAIN COURSE

Pan Roasted Chicken Breast
Chicken Fat Potato Rosti, Pressed Chicken Thigh, Creamed Sprouts, Clementine Purée, Chicken Jus Gras (GF)(DFA) 25.00

Pan Roasted Sea Bass
Leek & Parsley Purée, Roasted Cauliflower Florets, Mussels, Samphire, Toasted Hazelnuts, Citrus Beurre Blanc (GF)(N) 25.00

Dry Aged Pork Belly Pressé
Potato Fondant, Winter Spiced Cabbage Parsnip Purée, Cider & Apple Jus, Crispy Sage (GF)(DFA) 26.00

Wild Mushroom Kyiv
Creamed Sprouts, Chestnut & Tarragon Butter, Glazed Beetroot, Clementine Purée, Pickled Shimeji Mushroom & Celeriac Jus (V)(N) 21.00

Dry-Aged Fillet Of Beef 42.00 // Glazed Beef Short Rib 29.00
Whipped Mash Potato, Caramelised Celeriac & Yeast Purée, Bone Marrow Crumb, Buttered Kale, Bordelaise Sauce (GFA)

THE GRILL

16oz Chateaubriand
Served With Whipped Mash Potato, Maple & Cumin Glazed Chantenay Carrots, Tenderstem Broccoli (DFA)(GF) 90.00
Recommended For Two

Steak Sauces
Peppercorn | Stilton | Red Wine Jus 4.00

SIDES

Triple Cooked Chips 6.00 | Add Truffle & Parmesan 3.00 (GFA)(V)
Maple & Cumin Glazed Chantenay Carrots 7.00 (GF)(DFA)(V)
Winter Spiced Red Cabbage 6.00 (GF)(DF)(V)
Chicken Fat Potato Rosti | Truffle Mayonnaise, Bone Marrow Crumb 7.00 (GFA)
Tenderstem Broccoli | Lemon, Olive Oil, Smoked Almonds 8.00 (GF)(DFA)(N)

DESSERTS

Cardamom Crème Caramel
Blood Orange, Toasted Pistachio & Rose Crumb (N)(GF)(V) 11.00

Chocolate Crémeux
Whisky Caramel, Poached Kumquat, Vanilla & Tonka Bean Ice Cream, Cocoa Tuille (GFA)(V) 12.00

Chef's Selection of 4 British Cheeses
Served With Quince Gel, Grapes, Tomato & Chilli Chutney, Artisan Crackers (GFA) 14.00

Sticky Toffee Pudding
Salted Caramel Fudge, Clotted Cream Ice Cream, Toffee Sauce (V) 11.00

(V) - Vegetarian | (GF) - Gluten free | (GFA) - Gluten Free Available | (N) - Contrains Nuts | (DF) - Dairy Free | (DFA) - Dairy Free Available

Please make a member of staff aware of any allergies or intolerances when ordering.
A discretionary 10% service charge will be added to your bill.