



Festive Party Menu 2021

3 course @ £39.95

2 course @ £34.95

Bread & Butter

Amuse Bouche

Starters

Delica Squash, Pumpkin Seed Hummus, Gougère, Sesame
Smoked Quail Breast, Confit Leg, Pineapple, Korean BBQ Sauce, Kimchi
Cured Sea Bream, Padron Peppers, Gari, Truffle Mayo, Watercress Oil

Mains

Gressingham Confit Duck Leg, Chorizo, Brussel Sprouts, Mustard
Cornish Hake Loin, Grilled Leek, Oyster Mushroom, Mussels, Fish Nage
Pithivier of Mushroom & Leek, Tenderstem, Marmite & Celeriac Sauce

Desserts

Baked Caramel Custard, Apple Granita, Hugh Lowe Blackberry Sorbet
70% Dark Chocolate Mousse, Conference Pear, Yoghurt Ice Cream
Baron Bigod, Spiced Walnut Cake, Fennel Jam

Petit Fours

3 course @ £39.95

2 course @ £34.95

Please note there is a discretionary service charge of 10% that will be included on your bill.
Food allergies and intolerances: before ordering please speak to a member of staff who will be more than happy to advise