



WINTER SET MENU

Glass of NV Paul Déthune Grand Cru Champagne and canapés on arrival

(Sample Menu)

SLOW COOKED OCTOPUS IN DASHI,
CLEMENTINES, KOHLRABI & CELERY

PARSNIP SOUP,
BEAUFORT CHEESE FONDUE, BRIOCHE CROUTON

PIG'S HEAD CROQUETTE,
APPLE PURÉE, CELERIAC

ROAST GUINEA FOWL,
CHICORY, ALSACE BACON, ARTICHOKE

SLOW COOKED BEEF CHEEK,
WATERCRESS PURÉE, PICKLED SHALLOT

POACHED COD,
TENDERSTEM BROCCOLI, MISO BUTTER

CRÈME CARAMEL,
TEA SOAKED PRUNES, CALVADOS ICE CREAM

MEDJOL DATES STICKY TOFFEE PUDDING,
VANILLA ICE CREAM

IRISH AND BRITISH CHEESE PLATE
(£8 Supplement)

Petit Fours

Food allergies & intolerances.
Please ask if you would like more information about our ingredients

A DISCRETIONARY 12.5% SERVICE CHARGE WILL BE ADDED TO YOUR BILL

3 Courses £36.50

Food allergies & intolerances.
Please ask if you would like more information about our ingredients

A DISCRETIONARY 12.5% SERVICE CHARGE WILL BE ADDED TO YOUR BILL