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CHEF'S FESTIVE TASTING MENU

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£79

*This menu is for the enjoyment of the entire table*

Amuse Bouche

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Octopus carpaccio, rainbow radish, peppermint jelly

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Giant ravioli, salt baked celeriac, organic egg yolk,  
mushroom foam

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Turbot, burnt Jerusalem artichoke, Montgomery's  
cheddar & pear

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Rhug estate fallow deer, ginger bread tuile, quince &  
pumpkin compote

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Chocolate sensation, white chocolate ice cream

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Tea or Coffee & mince pie

All prices are in pounds Sterling and inclusive of VAT at the current rate. A discretionary 12.5% service charge will be added to your bill. Meat weights are approximate uncooked weights.

(v) Suitable for vegetarians. Fish dishes may contain bones or shells.

**Food allergies and intolerances:** Please speak to our staff if you suffer from an allergy or intolerance or would like more information on dish ingredients and allergens.