

Festive Set Menu

29th November - 5th January | Available Monday to Friday from 12pm to 6pm
£17 for two courses | £19.50 for three courses

TREACLE CURED LOCH DUART SALMON

Horseradish cream, sourdough bread, pickles

ENDIVE & CASHEL BLUE SALAD

Mulled pear, walnut dressing

DUCK TERRINE

Fig chutney, brioche bun

ROASTED NORFOLK TURKEY

Sage & onion stuffing, pigs in blankets, winter vegetables

OPEN LASAGNA OF CELERIAC

Wild mushroom fricassee, glazed chestnuts, winter vegetables

BILLINGSGATE FISH PIE

Celeriac mash, fennel, dried winter tomato, winter vegetables

DARK CHOCOLATE TART

Candied orange, vanilla cream

CHRISTMAS PUDDING

Brandy custard

AWARD-WINNING BRITISH CHEESE SELECTION

Homemade crackers & chutneys

For tables of up to 6 guests. We are happy to provide information pertaining to allergies & intolerances upon request. All prices are inclusive of 20% VAT. A discretionary 12.5% Service charge will be added to your bill.