

Festive Set Menu

2 Courses £29 | 3 Courses with a Festive Seasonal Bellini £39

Starter

Roasted Baby Beets (v)

Goats curd, olive soil, sunflower, finger chilli

Smoked Salmon & Warm Crumpets

Sea salt caviar, horseradish, cucumber, cress

Spicy Tuna Sushi Roll

Yuzu guacamole, jalapeno, shiso, soy glaze

Main Course

Barolo Slow Cooked Beef Cheek

Smoked mashed potato, baby carrot, horseradish

Crusted Salmon & Citrus-Champagne Beurre Blanc

Cauliflower mousseline, roasted hazelnut, spinach, braised salsify

Wild Mushroom Arborio Risotto (v)

Black winter truffles, sage-garlic brown butter

Dessert

Tart Choco Gianduja-Caramel

Light mascarpone cream

British Cheese

Tunworth (cow), warm hazelnut in honey, gooseberry jam

Goats Cheese & Fig Panna Cotta

Pecan honeycomb, blackberry

If you have a food allergen or intolerance, prior to placing your order, please highlight this with us and we can guide you through our menu. All prices are inclusive of VAT at 20%.
A discretionary service charge of 12.5% will be added to your bill.