



Christmas Eve £128
With Wine Pairing £193

Cured & Hot Smoked Sea Trout

Pickled Seaweed & Caviar
Riesling Eva Fricke, Rheinhessen, Germany
7,13

Or

Feathered Game Terrine

Plum & Pistachio
Mercrey, Domaine Faiveley, France
1,3

Artichoke & Truffle Risotto

Vouvray, Francois Pinon, Le 2016, France

Venison Loin

Smoked Beetroot, Beetroot & Celeriac 'Gratin', Juniper Jus
Malbec, Château du Cèdre, Cabors, France
9,10,13

Or

Cornish Halibut

Shellfish Broth, Broccoli, Razor Clam 'Rockfeller'
Hamilton Russell, Hemel-en-Aarde Valley, South Africa
3,5,7,9,13

Cornish Sea Salt Sable

Coconut Mousse & Lime Ganache
Kracher, Cuvee Auslese, Burgenland, Austria
1,3,6,7,9

Coffee & Petit Fours

All prices are inclusive of 20% VAT. A discretionary 12.5% service charge will be added to your bill.
The following dishes are suitable for: (V) Vegetarians. The following dishes contain: (P) Pork, (A) Alcohol, (1) Nuts,
(2) Peanuts or products, (3) Gluten, (4) Crustaceans, (5) Molluscs, (6) Egg or products, (7) Fish or products, (8) Soybeans or products
(9) Milk or products, (10) Celery or products, (11) Mustard or products, (12) Sesame seeds or products, (13) Sulphur dioxide or products, (14) Lupin.

Please inform a member of staff at your convenience of any allergens or dietary requirements.