

CHRISTMAS SET MENU

Two Courses £50.00 || Three Courses £58.00

Chablis 1er Cru
Beauroy
Simonnet-Febvre
125ml Glass £22

Perrier-Jouët
Grand Brut
125ml Glass
£25

Perrier-Jouët
Blason Rosé
125ml Glass
£29

Perrier-Jouët
Blanc de Blancs
125ml Glass
£30

Spiced Manhattan
Redbreast 12yo Irish whiskey,
Madeira, Amaro Nonino, Pear
£18

— STARTERS —

Tuna Tartare
clementine ponzu,
avocado purée & jalapeno

Twice baked Keen's Cheddar Soufflé
with Parmesan & chive cream sauce

Skipness Smoked Salmon
chopped egg, shallots
& capers

— MAINS —

Pan-fried Sea Bass
with shellfish, sea herbs
& lemon dressing

Pan-Fried Fillet of Halibut
crispy potato & warm tartare sauce
add 20 grams of Royal Baerii £55.00

Roast Devonshire Chicken
parsnip purée, truffle chicken and
foie gras pie & spiced cranberry jus

— SIDE DISHES —

Potatoes £7.25
buttered new, chipped or mashed

Steamed Tenderstem Broccoli £8.00
with confit garlic & lemon oil

Rocket & Parmesan Salad £10.00
with aged balsamic

Spinach £7.75
steamed, olive oil, buttered or creamed

Mixed Autumn Greens £7.75
with confit shallots

Garden Salad £9.00
with honey mustard dressing

Roasted Carrots £ 8.00
with salsa verde

— DESSERTS —

Gingerbread Ice Cream Sundae
with mulled spiced pear

Triple Chocolate Steamed Sponge Pudding
with clementine mamalade & custard

Cropwell Bishop Stilton
with quince & Port chutney

A discretionary optional service charge of 13.5% will be added to your bill. Cover charge £2 per person will be added to your bill.

For allergy and nutritional information please scan the QR code:



ALLERGENS