CHRISTMAS SET MENU

Two Courses £50.00 | Three Courses £58.00

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

Peartree Manhattan
Roasted pear-infused Redbreast 12yo Irish Whiskey, Madeira, Amaro Nonino £18

Perrier-Jouët Grand Brut
125ml Glass £25

Perrier-Jouët Blason Rosé
125ml Glass £29

Perrier-Jouët Blanc de Blancs
125ml Glass £30

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

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

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

SIDE DISHES

Potatoes £7.25
buttered new, chipped or mashed

Spinach £7.75
steamed, olive oil, buttered or creamed

Roasted Carrots £8.00
with salsa verde

Steamed Tenderstem Broccoli £8.00
with garlic & lemon oil

Mixed Autumn Greens £7.75
with confit shallots

Garden Salad £9.00
with honey mustard dressing

Rocket & Parmesan Salad £10.00
with aged balsamic

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

ALLERGENS

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:



Fisherman's CHRISTMAS