



1st – 24th December 2022

À la carte Festive Lunch Menu

For those on our Dinner Inclusive terms or those with gift vouchers please refer to dishes specified with asterisks (***)
Items without will incur a supplementary charge.

Half bottle of either Sauvignon Blanc or Merlot, Baron Philippe de Rothschild, Vin de Pays d'Oc £12.00

Starters

Pumpkin Hummus , Roasted Pumpkin, Sage Pesto, Gorgonzola, Pickled Red Onion, Hazelnuts*** (V,M,N,GF)	£8.00
Chicken Ballotine , Chestnut & Whiskey Stuffing, Carrot Puree, Nasturtiums (M,Su,GF)	£13.00
Duck Liver Parfait , Sticky Date Ketchup, Charred Sourdough & Mustard Seeds (Su,M,E)	£12.00
Cured Chalk Stream Trout , Citrus Gel, Wasabi ice Cream, Pickled Cucumber, Nori Tapioca, Ponzu Washed Roe (M,F)	£12.00
64 Degree Slow Cooked Duck Egg Yolk*** Parsnip Puree, Pickled Shitake, Parsnip Crisps, Crispy Shallot Toasted Brioche (V,M,E,Su)	£8.00

Main Courses

Pan Fried Minute Sirloin Steak*** Béarnaise Sauce, Truffle Fries, Watercress Salad	£25.00
Squab Pigeon & Foie Gras Wellington , Salsify Purée, Pickled Blackberries, Mizuna, Blackberry Sauce (M,Su,E)	£40.00
Blackened Monkfish , Spiced Puy Lentils, Charred Sweetcorn, Garlic Crisps, Cumin Foam (GF,M,Sh)	£32.00
King Oyster Mushroom Risotto*** Black Winter Truffle, Puffed Rice, Aged Parmesan (V,GF,M,Su)	£25.00
Pan Fried Stone Bass , Creamed Leeks, Celeriac Purée, Salt Baked Celeriac, Caviar Beurre Blanc (GF,M)	£30.00

Sides...all priced at £6.00

Potato hash ... black garlic (Su)

Ceaser Dressed Salad ...Aged Parmesan (M,N,Su)

Piccolo Parsnips ... honey

Brussels sprouts ... smoked lardons



A discretionary 10% service charge will be added to your bill for all food and beverage services and will be shared by the entire team.

If you suffer from a food allergy or intolerance, please inform a member of staff who will be happy to assist you with your order and note the following menu content abbreviations for your information:

Ce – celery C – crustaceans E – egg F -fish G – cereals containing gluten L - lupin M – milk & dairy
Mo - molluscs Mu - mustard N – tree nuts P - peanuts Se - sesame Sh – shellfish So - soybeans
Su - sulphur dioxide & sulphites Vg – vegan V – vegetarian GF - gluten free