DINNER MENU

STARTERS

Smoked salmon and cream cheese cylinder, black pepper and lemon blinis, salmon roe and a cucumber gel

Pork, duck liver and black pudding pâté en croûte, baby onions and an apple and fig compote

Gruyère cheese and garlic croquettes, pear and raisin chutney and a roasted garlic mayonnaise

Tuna tartare, radish and green chilli salad, cornichons and a chervil emulsion (£5 Supplement)

Roasted wood pigeon, celeriac remoulade, blackberries, baby gem and crispy fried quinoa

Jerusalem artichoke velouté, parsley oil and a multigrain loaf

MAIN COURSES

Fillet of Torre Meadow beef, parmesan polenta, savoy cabbage, roasted carrots, baby turnips and a red wine jus (£9 supplement)

Norfolk turkey, bubble and squeak, bacon wrapped chipolata, parsnips, roasted chestnuts and Brussel sprouts

Cherry orchard pork fillet, curly kale, Romanesco, sour apple purée, semolina chips and a cider jus

Pan fried sea bream, citrus pommes purée, roasted fennel, broccoli and a mustard and tarragon cream

Spiced loin of monkfish, chilli potato rosti, bok choy, pineapple chutney and a tamarind sauce

Black truffle and onion pearl barley risotto, goats cheese nuggets, confit shallot and a rocket salad

DESSERTS

Christmas pudding semifreddo, candied orange zest and a rum and raisin ice cream

Panettone bread and butter pudding with a cinnamon and nutmeg ice cream

Mulled wine poached Williams pear, pain d'épices, walnuts, Chantilly cream and a mixed berry compote

Dark chocolate, peanut butter and banana entremet with honeycomb and peanut brittle

Apple and vanilla panna cotta with an apple crumble ice cream and a white balsamic powder

Selection of cheeses with flavoured wafers, celery, grapes and chutney

2 courses £47.00 / 3 courses £59.00

If you have any allergies or dietary requirements, please let us know prior to ordering

A discretionary service charge of 12% will be added to your bill & VAT is included

"I have very simple tastes, I am always satisfied with the very best"
OSCAR WILDE