



FESTIVE MENU

£65 pp

Afternoon tea

Baked koshihikari sushi rice, Brixham crab, seaweed & Provence citrus

or

Warm Yorkshire mallard, mulled apples, Italian bitter leaves, game & truffle dressing



Roasted pheasant from the borders, beetroot & blackberry preserve, Savoy cabbage,
chestnut & bacon

or

Cornish day boat brill, smoked St Austell bay mussel purée, warm roe butter sauce



Chestnut Mont Blanc, white soya ice cream

or

Provence citrus parfait, ginger lime & yoghurt

Petit fours

VAT included. A discretionary service charge of 12.5% will be added to your bill

For information relating to allergens within our food, please request to view our allergen matrix.