



## COCKTAILS

FESTIVE COCKTAIL	FESTIVE G&T
Winter Spiced Champagne Cocktail	Mulled Gin & Tonic

## STARTERS



Tartare of cured black Guilthead bream,  
oyster ice cream, black raddish, ponzu

-

Pressed terrine of Yorkshire duck leg, pheasant & serrano ham,  
pistachio, clementine puree, toasted brioche, bitter leaves



## MAINS

Roast Cornish hake, seaweed brine, white onion lyonnaise,  
cockles & clams, bacon jam, purslane

-

Roast Cumbrian bronze turkey, cranberry, creamed sprouts,  
pancetta, chipolata, cocotte potato

-

Casarecce pasta, chestnut mushroom & truffle cream,  
candied chestnuts, chicory, lovage brioche

-

25 day aged Aynhoe Park venison,  
cooked over charcoal, served with mixed leaf salad, duck fat chips,  
béarnaise or peppercorn sauce  
(+9 supplement)

Add Winter Périgord truffle, supplement +18



3 courses £38

3 courses (with cocktail) £46

*Please note, our festive menu is available from the 16<sup>th</sup> of November*

Please ask a member of management for further information  
on ingredients in our food which contain allergens

Discretionary service charge of 12.5%

## BRITISH AND EUROPEAN CHEESES



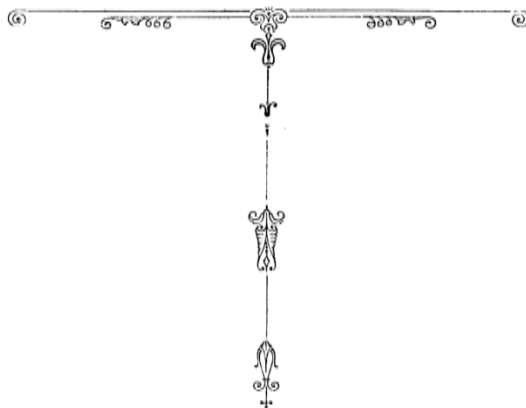
Cheese selection,  
served with spiced saffron pear and golden raisin chutney  
(+7 supplement as dessert / +12 as extra course)

Goat: *Dorstone*  
Hard: *Alex*  
Washed: *Highmoore*  
Soft: *Wigmore*  
Blue: *Beauvale*

## DESSERTS



70% Chocolate delice, miso butterscotch,  
Cocoa nib crisps, yoghurt ice-cream  
-  
Warm spiced Brogdale fruits, mulled wine syrup  
Christmas pudding ice cream, vanilla  
-  
Selection of sorbet & ice cream



3 courses £38

3 courses (with cocktail) £46

*Please note, our festive menu is available from the 16<sup>th</sup> of November*

Discretionary service charge of 12.5%

Please ask a member of management for further information  
on ingredients in our food which contain allergens