

Festive TASTING MENU

£85

(optional wine flight £35)

Canapés

Homemade brioche and butters
Choice of our spring-well bottled still or sparkling water

Celeriac velouté

sourdough, green peppercorn emulsion
Miopasso Pinot Grigio, Italy

Roasted monkfish

smoked chilli, pickle cucumber, satay
Rue des Amis Sauvignon Blanc, France

Braised pork cheek

smoked potato, crispy onions, cider
Sand Tropez Rosé, France

Venison loin

pickled cabbage, Roscoff onion, carrot, amaranth
Vieille Monnaie Pinot Noir, France

Mulled wine sorbet, sorrel

Warm ginger cake

milk chocolate, honey tuile, stem ginger ice-cream
Pedro Ximenez Triana, Javier Hidalgo, Spain

Coffee, teas and petit fours