



Taste of Christmas

Available from Monday 15th November to Thursday 30th December 2021

Jerusalem artichoke velouté, truffle & mushroom brioche
Heritage beetroot tartare, smoked cod roe, hazelnut, oxalis



Cured Faroe Islands salmon, Portland crab, pink grapefruit & tarragon
Pressed terrine of Cotswold white chicken & smoked ham hock, apricot, pistachio



Merryfield Farm duck, turnip, glazed chestnut & blackberries
Cornish cod, cauliflower, mussels, lightly spiced curry oil



Gianduja chocolate & mandarin delice, milk ice cream
Apple tarte tatin, Calvados, Tahitian vanilla ice cream
Selection of 3 seasonal cheeses by Maître affineur 'Buchanans'*

Head Chef Marc Hardiman

Four courses £75 per person

All produce is prepared in an area where allergens are present. For those with allergies, intolerances, and special dietary requirements who may wish to know about the ingredients used, please ask a member of the Management Team.

* Our cheeses are made with unpasteurized milk. Price includes VAT, a discretionary service charge of 15% will be added to your bill.

