

Lunch Menu

Two courses 35.00

Three courses 40.00

Guineafowl and wild mushroom terrine, chicken wing, cep, remoulade, bacon

Smoked haddock, cauliflower, quails egg

Roasted artichoke, Clara goats cheese fritter, candied walnuts

Salmon, crispy noodles, beetroot, apple

Venison loin, red cabbage, cocoa nibs, celeriac

Partridge, confit leg, sprouts, pear, fondant, parsnip

Halibut, mussel stew, roast fennel, confit potato, spring onion

Butternut squash, wonton, sage, pumpkin

Orange cake, rhubarb

Christmas pudding parfait, raisin puree, clementine, spiced crumb

Vanilla Crème Brûlée, almond tuille

A selection of cheese

Coffee & Petit Four (5.00 Supplement)

Lunch Taster Menu

50 per person

80 per person with wine flight

Chef's appetiser

(Il Follo Prosecco, Spumante D.O.C. Modella, Italy)

Roasted artichoke, Clara goats cheese fritter, candied walnuts

(Picpoul de Pinet, Baron De Badasserie, Languedoc, France)

Smoked haddock, cauliflower, quails egg

(Greywacke, Sauvignon Blanc, Marlborough)

Partridge, confit leg, sprouts, pear, fondant, parsnip

(Aruma Malbec, Rothchild & Catena, Argentina)

A selection of cheese

(Quinta Infantado, Unfiltered Late Bottled Vintage Port, Porto, Portugal)

Vanilla Crème Brûlée, almond tuille

(Sauternes, Chateau Laville, Bordeaux, France)

Coffee and petit fours