



FESTIVE MENU

Wild boar ragù

hand rolled farfalle, truffled pork fat, pecorino Sardo

Porthilly oysters

English squash, seaweed, cucumber

Line caught mackerel

bergamot, orange, puntarella

Gilthead bream

white polenta, smoked leeks, chanterelles

Cornish pollock

chestnuts, chervil root, Scottish langoustine

Iberian pork cheek

creamed potato, medjool dates, Pedro Ximénez

Christmas pudding tart

Brandy, white chocolate, orange

Warm poached pear

toasted brioche ice cream, pain perdu, smoked toffee

Artisan cheeses – additional £10.00

homemade cracker, chutney, Moscatel grapes

3 courses 52.00

Sample menu

Available Monday to Friday for lunch & dinner from 27th November

Prices include VAT at 20%.

A discretionary 12.5% service charge will be added to your total bill.

We are happy to provide information pertaining to allergies & intolerances upon request.