



FESTIVE SEASON MENU

Parties & Pre Booked Dinner 65

Champagne/Aperitif

Chefs Snacks

House Baked Bread

Starter

Beef Tartare, Beetroot and Smoked Bone Marrow

Cured Trout, Horseradish and Apple

Parsnip Soup, Toasted Chestnut and Shallot Vinaigrette (Ve)

Main

Duck Leg, Red Cabbage and Squash

Monkfish, Vadouvan and Cauliflower

Spelt Porridge, Mushroom and Nettle (Ve)

Dessert

"Black Forest Gateau" Cherry, Chocolate and Kirch

Clementine, Cinnamon and Vanilla

British Cheeses, Sourdough Crackers, Cotswolds Honey and Quince

Petit Four

Filtered still or sparkling water served with our compliments

Please advise if you have any allergies

A 10% discretionary gratuity will be added to your bill.

This is shared equally amongst all colleagues.



FESTIVE SEASON LUNCH

2 Courses 35

3 Courses 40

Starter

Beef Tartare, Beetroot and Smoked Bone Marrow 16

Cured Trout, Horseradish and Apple 15

Parsnip Soup, Toasted Chestnut and Shallot Vinaigrette (Ve) 12

Main Course

Duck Leg Confit, Red Cabbage and Squash 22

Monkfish, Vadouvan and Cauliflower 24

Spelt Porridge, Mushroom and Nettle (Ve) 20

Dessert

"Black Forest Gateau" Cherry, Chocolate and Kirsch 14

Clementine, Cinnamon and Vanilla 12

British Cheeses, Sourdough Crackers, Cotswolds Honey and Quince 21

Filtered still or sparkling water served with our compliments

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