



FESTIVE MENU - 28th November Onwards

Parties & Pre Booked Dinner £65

Champagne/Aperitif

Chefs Snacks

House Baked Bread

Starter

Beef Tartare, Beetroot and Smoked Bone Marrow £16

Pickled Mackerel, 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 Kale (Ve) £20

Dessert

"Black Forest Gateau" Cherry, Chocolate and Kirch £14

Clementine, Cinnamon and Vanilla £12

British Cheeses, Sourdough Crackers, Cotswolds Honey and Quince £21

Petit Four

Honey and Almond Macaron

or

Mulled Cider Pate de Fruit

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 LUNCH MENU - 28th November Onwards

2 Courses £35, 3 Courses £40

Starter

Beef Tartare, Beetroot and Smoked Bone Marrow £16

Pickled Mackerel, 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 Kale (Ve) £20

Dessert

"Black Forest Gateau" Cherry, Chocolate and Kirch £14

Clementine, Cinnamon and Vanilla £12

British Cheeses, Sourdough Crackers, Cotswolds Honey and Quince £21

Freshly baked house bread and 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.