

**3 courses & fizz**  
**£40 per person**



**christmas**  
**menu 2025**

## **starters**

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**beetroot gravadlax** *preserved lemon, dill, crostini*

**venison spring rolls** *plum sauce*

**celeriac & kohlrabi hashbrown** *black garlic*

**chipotle pulled pork crumpet**

## **mains**

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**ox cheek & bone marrow pie** *gruyère buttered mash,  
petit pois à la française*

**caponata risotto** *garlic oil, parmesan*

**chicken supreme schnitzel** *celeriac & mustard remoulade*

**cod** *pickled courgette, walnut ketchup, buttered new potatoes*

## **desserts**

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**chocolate, tahini & miso tart** *vanilla ice cream*

**isle of mull cheddar** *crostini, quince*

*please inform us of any allergies or dietary requirements  
a discretionary 10% service charge will be added to your bill*