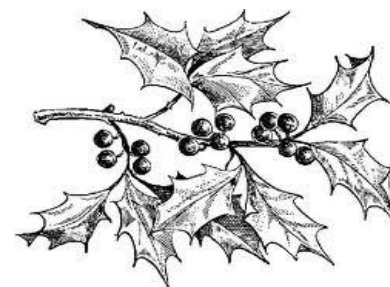




## Christmas menu



Jerusalem artichoke soup, hazelnuts, creme fraiche & chives

Confit duck leg, boudin noir, leaves, pomegranate molasses

Burrata, black figs, pink peppercorn, focaccia, leaves & Fontodi olive oil

Hot smoked salmon, baby beets, chicory & horseradish

Pheasant & ham hock terrine, spiced pineapple chutney, toast

xXx

Wild mushroom risotto, chestnuts, parmesan, sage, truffle oil

Cod two ways, chargrilled pink fir potatoes, spring greens, roasted garlic aioli

Roasted corn-fed chicken, carrots, parsnips, green beans, pancetta, cranberry jam

Braised lamb shoulder, rosemary, roasties, cavolo nero, olive & mint tapenade

Roasted pork loin, celeriac & potato dauphinoise, kale, apple & sultana chutney

xXx

French & British cheeses – Comté, Fougereus, St Maure de Touraine, Mrs Binham's Blue  
(£2 supp)

Tiramisu

Mulled wine poached pear, almonds crumble & cream

Clementine cake, passion fruit mousse

Chocolate torte, creme fraiche

3 Courses £35

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