

*Enjoy our festive menus from 28th November to 23rd December
Available in our restaurant Tuesday to Friday*



STARTERS

Endive tarte fine, Roquefort, pickled pear, walnut & watercress

Fish soup, rouille, Gruyère & croutons

Bayonne ham & celeriac remoulade

MAINS

Pumpkin risotto, chestnuts, wild mushrooms, Parmesan & sage

Chalk stream trout, tarragon creamed leeks & brown crab dressing

Pork loin, Montbéliard sausage, choucroute & mustard sauce

DESSERTS

24 month comté

Mont Blanc - Meringue, chestnut cream, Chantilly & chocolate

Panna cotta, Sicilian Pomegranate & pistachio biscotti



Unlimited, filtered, still & sparkling water (per person) £1

2 COURSES – £38

3 COURSES – £46

Add a glass of Picpoul Frizzante, Cote, Mas, France (£7.50 supp.)

Please speak to our staff about the ingredients in your meal when making your order.
12.5% Optional service charge will be added to your bill.