

37 B

3 COURSE MENU £37
BOTTOMLESS PROSECCO £15



STARTERS

Mushroom & black truffle velouté, Jerusalem artichoke bonbon *Egg, Gluten*

Beef tartare duo, wild mushroom, egg yolk ice cream & Szechuan pepper *Nut, dairy, egg*

Hot smoked pine salmon, potato, wasabi *Dairy, gluten, sulphur dioxide*

♥ Pâté en croûte, wild boar & foie gras, mulled wine chutney *Gluten, dairy, sulphur dioxide*

MAINS

Potato & celeriac millefeuille, Reblochon foam, black winter truffle *Dairy, gluten, sulphur dioxide, egg*

Lobster lasagna, matcha tea, vanilla custard *Sulphur dioxide, shellfish, dairy, gluten*

Gingerbread Wellington, Rhug Estate fallow deer, blackberry sauce *Sulphur dioxide, dairy, gluten*

♥ Bokan Bouillabaisse, potato fondant, rouille *Fish, crustacean, egg, sulphur dioxide*

♥ Ask us for today's selection of artisan cheeses from Paxton and Whitfield,
Quince & pineapple chutney, homemade bread *Dairy, gluten* - **£7.00 supplement per person**

DESSERTS

A selection of homemade ice cream & sorbet *Dairy*

Christmas log pudding, butterscotch ice cream *Gluten, dairy, egg, sulphur dioxide*

Clementine tart, flamed meringue *Dairy, egg*

SIDES

Sautéed seasonal vegetables **5.00**
Farmers salad **5.00**

Mash potato **5.00**
Black truffle mash potato **8.00**

Triple cooked fries **5.00**

All prices are in pounds Sterling and inclusive of VAT at the current rate. A discretionary 12.5% service charge will be added to your bill. Served from 12:30 to 14:30 (last order) on Saturdays and 12:30 to 15:00 (last order) on Sundays. Bottomless Prosecco is available for 1,5 hours from time of reservation. Any additional drinks will be charged on consumption and added to your final bill.

Meat weights are approximate uncooked weights. Fish dishes may contain bones and all of our game are wild and may contain shot. Food allergies and intolerances: Please speak to our staff if you suffer from an allergy or intolerance or would like more information on dish ingredients and allergens.