



3 COURSE MENU

Potato and dill velouté
cured egg yolks, truffle air

Hot smoked salmon
kohlrabi, horseradish and tapioca

Foie gras and game terrine
cranberry, sprout tops



Chestnut gnocchi
red chicory, honey roasted parsnips

Slow cooked duck breast
spiced crumb, Swede pasta, Brussels sprouts

Seared fillet of cod
cauliflower purée, spiced lentils, apple caviar



Bread and butter pudding
stoned fruits, custard ice cream

Dark chocolate parfait
citrus yoghurt, burnt clementine, Douglas-fir soil

Selection of artisan cheese
£5 supplement or £14 as extra course

3 courses £55.00

3 courses, a glass of Champagne, wine paring and tea/coffee £100.00

Please note this a sample menu which is subject to change due to seasonality and produce availability.

Kindly advise your server should you have any food allergies or dietary requirements.

Please note that a discretionary service charge of 12.5% will be added to your bill. All prices are inclusive of VAT at the prevailing rate