



Menu de Noël 2024

£40 for 2 courses, £45 for 3 courses

Entrées

Duck liver, cranberry and ham mille-feuille, gingerbread brioche (GF opt)

Smoked haddock scotch egg, Parisienne salad, dill dressing

French onion soup, sourdough garlic toast with Comte cheese (V) (Ve opt) (GF opt)

Cauliflower cheese arancini roasted chestnuts, pistou and pickled mushroom (Ve opt)

Plats

Spiced honey duck breast, confit duck leg pie, celeriac puree, duck fat potatoes, quince jus

Poached salmon fillet, dill beurre blanc, saffron potatoes, romanesco broccoli (GF)

Wild mushroom and kale tartiflette, winter leaves (V) (GF)

Chilli roasted celeriac, roasted squash puree, pomegranate salsa (Ve) (GF)

Desserts

Chocolate profiteroles filled with ice cream, candied hazelnuts, Chantilly, warm chocolate sauce

Vanilla rice pudding, roasted cinnamon pear (Ve opt)

Cheese board, trio of cheeses, chutney and sourdough (GF opt)

Notes

Whilst we will do our best to cater for allergies, please note we cannot guarantee no traces of gluten, if you have any dietary requirements, please let us know in advance.

V = vegetarian ~ Ve = vegan or vegan option available ~ GF = gluten free or gluten free option available

A 12.5% service charge will be added to bills over £10 which is shared amongst staff via our tronc system

We are also available for private hire for parties of up to approximately 36 people, minimum spend applies, please contact us for details.