




Christmas Menu

3 Courses £55 - 4 Courses £75


Starters

FRESH HERBS MARINATED SALMON, CRANBERRIES SAUCE, YOGHURT,
BEETROOT (gf)

BEEF CARPACCIO, 9YO BALSAMIC VINEGAR ZABAIONE, PICKLED PURPLE
CAULIFLOWER, CETARA ANCHOVIES (gf) 

CAULIFLOWER SOUP, BULGUR WHEAT, CHESTNUTS,
CHIVES BREADCRUMBS (*Vegan*)

Pasta Main

PACCHERI ARGENTINIAN RED PRAWNS, CAVOLO NERO, FRESH TOMATOES 


MAFALDINE, GROUSE, DUCK, PANCETTA, DRY PORCINI RAGU AND PARMESAN

ORECCHIETTE WINTER MIXED MUSHROOM, THYME, PINENUTS (*Vegan*) 

Main Courses

STONE BASS, PANCETTA, GARLIC AND CHILLI BRUSSELS SPROUT (gf) 

PORK LOIN, BOURBON SAUCE, SQUASH FOAM, SPINACH (gf)

DELICA SQUASH CROQUETTE, GREEN CURLY KALE AND HAZELNUT SALAD WITH
RASPBERRY VINEGAR DRESSING (*Vegan*) 

Dessert

PANETTONE BREAD AND BUTTER PUDDING

72% CHOCOLATE MOUSSE, PERSIMMONS PUREE, HONEYCOMB (*Vegan*) (gf)

(3 Courses menu include starter, pasta or main and dessert)

(gf) Gluten free

(v) Vegetarian

(ve) Vegan



Dairy free

Please let us know of any allergy or intolerance before ordering. Some dishes may contain celery, msg, cereals containing gluten, crustaceans, eggs, fish, lupin, milk, molluscs, mustard, nuts, peanuts, sesame seeds, soya & sulphur dioxide (sulphites)

VAT included - An optional 12.5% service charge will be added to your bill