

GROUP MENU

BREAD

Campagne mixed cereal sourdough 1,2,3,6,8,9,10,11,12,13

Herb garden butter

STARTER

Lemon chickpea hummus 1,2,3,6,8,9,11,12,13

Pickled carrot, cucumber, seeded crackers

or

Goldstein London smoked salmon 3,7,8,9,13

Lemon & chive crème fraîche, pickled cucumber

or

Smoked chicken Caesar salad 3,6,7,9,10,11,12,13

Baby gem, Parmesan, anchovy dressing

MAIN

Roast Cornish cod 4,5,7,9,11,13

chorizo, chickpeas, Moqueca sauce and cilantro

or

Pumpkin & ricotta ravioli 1,3,6,8,9,11,12,13

Sage nut-brown butter, golden sultana, amaretti & Parmesan

or

30-day dry-aged rib-eye steak 9,10,11,13

sauce Diane and Koffman's fries

CHEESE PLATE +£18

Selection of British cheeses 1,3,8,9,13

Apple & cider chutney, Neal's Yard crackers

DESSERT

Black Forest brownie 8,9,13

Cherry sorbet

or

Clementine & cranberry brûlée 6,9

Zest infused set custard & cranberry compote

or

Valrhona Caribe dark chocolate & fresh mint mousse 1,2,3,6,7,8,9,13

Raspberry sorbet, Grue de cacao

FESTIVE SPECIALS

18 NOVEMBER – 24 DECEMBER

Butter-roasted

Bronze turkey 1,2,3,6,9,10,11,13

wild mushroom, cranberry and chestnut stuffing, honey-glazed parsnips and heritage carrots, pigs in blankets, natural roasted gravy

+£29

Handcrafted

mince pie 1,3,6,8,9,13

brandy ice cream, winter-spiced raisin gel

+£12