



CHRISTMAS 2019

LUNCH £29.50

provençal style fish soup

aioli, rouille, crouton

terrine of wild game & tamworth pork

celeriac remoulade, cornichons, brioche

winter salad

escarole, endive, roquefort, pear & walnut

severn & wye smoked salmon

soda bread, chopped egg, caviar

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butter roasted norfolk turkey

goose fat potato cake, chestnuts, stuffing, pigs in blankets

slow cooked cheeks of devon red beef

caramelised winter vegetables, horseradish

scottish halibut

buttered leeks, pomme 'joel robuchon', fine herbs

delica pumpkin

fried polenta, sage, brown butter, goats curd

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caramelized rice pudding

prunes, armagnac & custard

st emilion au chocolat

bitter chocolate cake, rum, amaretti biscuits, creme fraiche

quince & almond tart

poached quince, vanilla ice cream

colston bassett stilton

fig chutney, crackers



please notify your server of any allergies or dietary requirements

12.5% discretionary service charge will be added to tables of 8 or more