

CHRISTMAS



ON ARRIVAL

Bread and butter (v)

Hot bean devilled eggs (v)

Devils on horseback / +5 pp

Jalapeño popper gilda / +4 ea

Oysters with citrus kosho mignonette by half dozen / +25

STARTERS *served to share*

Beef tartare with dried tomato and lemon

Smoked chalkstream trout with creole gribiche and rye bread

Raddichio with California Bon Bons, blue cheese and smoked almonds (v)

MAINS *please choose one to share*

Smoked pekin duck crown with pickled beets and mole de frutas

Barbecued monkfish 'miso poivre'

40 day aged rib eye steak

SIDES *please choose two sides to be served for the whole table*

French fries (vg)

Roast potatoes with garlic butter (v)

Seasonal greens with mustard dressing (v)

SWEET *served individually*

Cornbread sticky toffee pudding (v)

Chocolate mousse with toasted buckwheat and rum soaked prunes (v)

90 Per Person

Our kitchen works seasonally and often directly with small scale farmers and producers. Some dishes may therefore be adjusted according to availability, A discretionary service charge of 15% will be added to your final bill.

We require 48 hour advance notice of dietaries and allergies in order to prepare alternative dishes.