

DINNER

DECEMBER 2024

STARTS

*A Selection of Homemade Bread with
Lincolnshire Poacher Hand Patted Butter4*

Jerusalem Artichoke Velouté
Comté Tortellini, Mushroom, Hazelnut

Smoked Salmon
Clementine, Beetroots, Cream Cheese Mousse, Soda Bread Crisp

Hereford Beef Tartare
Oyster Cream, Shallots

Native Shellfish Bisque... **+14 SUPP**
Scottish Langoustine, Cornish Crab, Lobster, Sea Herbs

MAINS

*Sides: Crisp Pomme Anna,
Brussel Sprouts with Chestnuts & Bacon,
Creamed Spinach, Green Salad, Mashed Potato,
Honey Roast Parsnips & Carrots....8 EACH*

Hand Cut House Tagliatelle
*Wild Mushrooms, Westcombe Ricotta, Rosemary,
24 Month Aged Parmesan*

Roast Cornish Cod
Slow Roast Shallot, Cavolo Nero, Smoked Potato & Lovage Sauce

Roast Haunch of Venison
Soft Polenta, Sprout Tops, Parmesan, Cranberries

Irish Herford Beef Tournedos Rossini....**+34 SUPP**
Brioche, Foie Gras, Winter Truffle, Madeira Sauce

DESSERTS

Guanaja Chocolate Mousse
Salted Caramel, Hazelnut, Malted Barley Ice Cream

Custard Tart
Nutmeg, Pine Nut, Golden Raisin

A Selection of Sorbets
Pear & Bourbon, Fragola Grapes, Green Apple

Colston Bassett Stilton....**+5 SUPP**
Celery, Grapes, Fruit Chutney, Crackers

Two Courses....**54** Three Courses....**58** Festive Wine Pairing....**50**

*For food allergies and intolerances please alert a
member of our team. Game may include lead shot.*



*Prices are VAT inclusive. A discretionary 15% service
charge will be added to your bill.*