

FESTIVE MENU

£79

Glass of Taittinger Champagne

Duck consommé, confit mallard leg, celeriac
Chicken and foie gras parfait, fermented cherry, potato sourdough
Sea bass ceviche, fennel, chilli, dulse
Burnt leeks, pistachio beurre blanc, winter truffle

Roast partridge, burnt parsnip, fig
Dexter prime rib, chestnut bone marrow sauce, Gridiron trimmings
XO monkfish, warm tartare sauce, kale
Black aubergine, white soy, peanuts

Whole roast goose, goose fat potatoes, Gridiron trimmings
4 - 8 people (£10 supplement per person, 48hrs notice)

English honey mincemeat tart, brandy ice cream
Clementine crème brûlée
Sticky toffee pudding, Armagnac flambé
Colston Basset stilton, honeycomb, pear and oat biscuits



Please inform your server if you have any allergies.

An optional 12.5 per cent service charge will be added to your bill,
all of which will be distributed amongst our team.