

DECEMBER LUNCH MENU

ENGLISH SPARKLING ROSE COATES+SEELY 10 || HEPPLÉ G+T 9.5
PINK PEPPER NEGRONI 8.5 || LOST & GROUNDED KELLER PILS 5.5

Potato velouté, cream cheese, chive + caviar

Gin cured salmon, bergamot + brown shrimp dressing

Turkey + foie gras terrine, boozy prune, quince purée, brioche

Roast duck breast, sausage roll, cranberry purée, swede

Cod, celeriac, variegated kale, clementine beurré blanc

Chestnut gnocchi, spiced brussel sprouts, Delica pumpkin

Chocolate pavé, dulce de leche, coconut sorbet

Crème brûlée, mulled wine pear + ginger parkin

Selection of seasonal cheese

Mincemeat madeleine (+£2)

3 courses £36

Eau de vie filtered water £1 per table