



FESTIVE SET MENU

AVAILABLE FROM 25TH NOVEMBER – 30TH DECEMBER 2024

£49 FOR 3 COURSES

£42 FOR 3 COURSES

SNACKS

Laminated brioche, roasted onion butter 5.5

Marmite English custard tart 6.5 each

Add Umai Caviar +5.5

Tempura Rock oyster, Sarson's 'scraps' 5.5 each

Oysters baked with XO sauce, yesterday's sourdough 5.5 each

Koffmann potato, black pudding hash, pickled apple 5

Highlands game Bolognese, 'nduja, smoked cheddar, sourdough boule 8.50

Add Wiltshire truffle +5

Lamb 'Doner' kebab flat bread 11

TO START

Merrifield duck and game terrine, winter berries condiment, sourdough

OR

Koji cured Hampshire trout, cucumber ketchup, miso crème fraîche

MAIN COURSE

Guineafowl, smoked bacon, chestnut, pearl barley

OR

'Cod and Parsley Sauce'

OR

35 days dry aged Shorthorn sirloin steak frites, bearnaise

15 (supplement)

CHEESE

Templegall, St. Jude, Pevensey Blue

5 / piece (supplement)

SWEET

Christmas pudding soft-serve, brandy, redcurrant

OR

70% chocolate tart, Tonka bean