



Festive Menu £58 Starters

Celeriac soup, poached egg, truffle croutons gf on request Cognac cured sea trout, kohlrabi, nigella sourdough gf on request Foie gras & chicken liver parfait, compressed pear, toasted peanuts gf on request Shallots tart tatin, shaved cepes, mesclun vg

Mains

Stuffed goose, Savoy garbure, jus gras gf on request Monkfish, leek & carrot strips, lobster bisque gf on request Venison loin, shallot puree, salsify, chard, dark chocolate jus gf Wild mushrooms & artichoke barley risotto, parsley jus vg

Desserts

Tarte tatin & calvados v Chocolate & hazelnut log v - gf Mont-Blanc cake vg

Selection of 3 French cheeses, quince, spiced Rye bread v



gf-gluten free / v - vegetarian / vg - vegan