

CHRISTMAS DINNER SAMPLE MENU

2 Courses £29/ 3 Courses £35

Amuse Bouche

House Bread & Butters

Jerusalem Artichoke Velouté

Yellow Fin Tuna, Yuzu, Red Dulse Emulsion, Japanese Greens

Smoked Chicken Consommé, Confit Chicken Wing, Salsify, Tarragon

Gin & Tonic Cured Arctic Char, Lemon, Dill Oil, Beetroot Ketchup

Roasted Cauliflower, Samosa, Yogurt, Mango, Bombay Mix

Guinea Fowl, Winter Truffle, Pomme Puree, Kalette, Yellow Chanterelles

Cornish Cod, Octopus, Squid Ink Risotto, Fennel

Confit Pork Belly, Scallop, Black Pudding, Turnip, Cime Di Rapa

Surrey Farm Rump of Beef, Ox Cheek, Bulgur Wheat, Black Garlic

Delica Pumpkin Tortellini, Aged Feta, Chestnut, Pistachio

Sautéed Seasonal Greens £3.5 Rosemary & Garlic New Potatoes £3.5

Honey Roasted Carrots £3.5

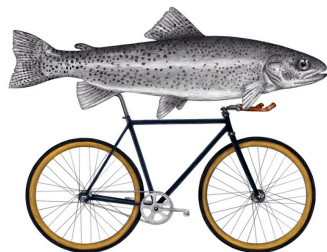
Gingerbread Crème Brûlée, Honeycomb, Caviar, Chestnut Honey Ice Cream

Date Pudding, Whisky Caramel, Clotted Cream Ice Cream

Dark Chocolate Cremeux, Coffee, Ferrero Rocher, Hazelnut Ice Cream

Selection of Artisan Cheeses, Traditional Garnishes [+£5]

Petit Fours



Selection of Artisan Cheeses [+£5]

Served with Traditional Garnishes

Wookey Hole Cave Cheddar

Traditionally hand-made, aged in the Wookey Hole Caves in the Mendip Hills in Somerset.

A mix of earthy, creamy & farmy aroma with sweet and salty notes.

Pasteurized, Vegetarian

Blue Monday No. 7 by Alex James

Made for former Blur bass player Alex James, who named it after his favorite New Order Song.

Superbly complex cheese, rich, buttery with a lovely spicy hint.

Pasteurized.

Rosary Goat Ash

Locally produce in Salisbury, hand-made from milk of British Saanen goats by Chris and Clare Moody who named it after their family home "The Rosary". Very creamy, light texture with natural hints of citrus.

Pasteurized, Vegetarian

Cotswold Organic Brie

Made by Simon Weaver, who has been making the cheese for only few years but already received numbers of prestigious awards. Delicate flavor with all the grassy freshness of the Cotswold Hills.

Pasteurized, Vegetarian

Canton Tea Pots - £2.75

English Breakfast – Big, Beautiful, Exuberant

Earl Grey – Bergamot, Velvety, Harmonious

Jasmine Pearls – Honeysuckle, Fragrant, Intoxicating

Chamomile – Apple-sweet, Silky, Slumberous

Wild Rooibos – Honeyed, Tribal, Rich

Berry & Hibiscus – Blackcurrant, Juicy, Nostalgic

Lemongrass & Ginger – Citrus-sweet, Radiant, Vivifying

Jade Green Tips – Cut Grass, Succulent, Verdant

Chimney Fire Coffee - £2 / £2.5