

christmas tasting menu 2017

parsnip cake

curry, gooseberry chutney, crispy skin, parsnip veloute (e,ce,mu)
"parmos de nicasia" maquina et table, verdejo

beetroot gazpacho

horseradish yoghurt (m,ce,mu)
"stapleton & springer" orange pinot noir

smoked salmon

potato salad, red cabbage, white cabbage, muscat dressing (sd,f,m,e)
"two rivers" sauvignon blanc

goose

goose fat fondant, prune, braised red cabbage, fermented winter fruits, armagnac jus (ce,mu,m,sd)
"quinta da romaneria" sino da romaneria, touriga, nacional

clementine parfait

cocoa, pine (m,e)

festive spiced sponge

liquorice, nut crumb, brandy butter ice cream (g,n,m,e)
"campbells" rutherghlen, muscat

5 courses £45pp

wine flight £30pp

vegetarian options are available upon request
menu must be taken by the whole table with a minimum table size of 6



please be aware a discretionary 10% service charge will be added to tables of 8 or more

allergen key,

celery/celeriac ce, gluten g, crustaceans cr, egg e, fish f, lupin l,
milk m, mustard mu, nuts n, peanuts p, sesame se, soya s,
sulphites sd, molluscs mo