



MENU DE NOËL 2026

3 courses 50pp

with a welcome glass of house wine or bubbles 55pp

STARTERS

french onion soup, gruyere & garlic toast (V) (Ve & GF opt)

twice baked cauliflower cheese soufflé, winter leaves (V)

poached duck egg, poireaux vinaigrette, escargot, bacon & garlic croquette

beetroot carpaccio, walnuts, balsamic & olive oil dressing (Ve & GF)

MAINS

nut, mushroom & cranberry pie, onion gravy (V)

venison fillet, sauce au poivre (GF)

duchesse crusted sea bream, leek velouté (GF)

celeriac steak roasted in honey & rosemary, vegan jus (Ve, GF)

All mains served with winter vegetables & roast potatoes

DESSERTS

apple & cinnamon crème caramel (V)

black forest gateau (V)

mulled wine poached fruit with vanilla creme fraiche (V, GF) (Ve opt)

assiette de fromage (GF opt) ~ 8 supplement

please inform us of any dietary requirements or allergies prior to ordering
due to the nature of our business we cannot guarantee no traces of nuts and gluten
V ~ suitable for vegetarians, Ve ~ suitable for vegans, GF ~ gluten free
A discretionary 12.5% service will be added to bills above ten pounds
which gets distributed to the staff via a tronc system