



CHRISTMAS MENU



TWO COURSES (lunch only) £26

THREE COURSES £32



STARTERS

Tomato bruschetta with datterini tomatoes, garlic & basil

Salt baked beets, pears, roasted hazelnuts & gorgonzola salad

San Daniele cured ham, hay smoked mozzarella, celeriac and grain mustard, charred artichokes, pickled peppers and spiced crackers

H. Forman's cured gravadlax, keta caviar, orange, watercress with dill & dijon dressing

MAIN COURSES

Accompanied with a platter of cavolo nero, roasted hazelnuts, caramelised red onions and rosemary & smoked garlic roasted potatoes for the table to share

Roasted Label Anglais chicken breast with caramelised shallots, cannellini beans, peas & tarragon

Confit Gressingham Duck with braised red cabbage & crispy kale

Baked Cornish hake, giant cous cous, roasted vegetables & fried capers

Black quinoa, smoked chipotle & mixed beans chilli with crushed avocado, ricotta cream & jalapeño cornbread

PIZZA

Salami Milano with buffalo mozzarella

Buffalo mozzarella, Sorrento olives, Sicilian anchovies, fried capers, oregano & smoked garlic oil

Goat's cheese, caramelised red onions & rosemary

Buffalo mozzarella with tomato & fresh basil

Smoked & pulled pork blade, buffalo mozzarella, roasted tomatoes & crispy speck

Tomato, artichoke & Sorrento olive tapenade with charred broccoli

DESSERTS

Warm chocolate brownie with Valrhona chocolate ganache & honeycomb ice cream

Vanilla buttermilk panna cotta with poached pear, green pistachio & caramel brittle

Spiced plum tart, raspberry sorbet

Peach sorbet

KEY: nuts | vegetarian | vegan | chilli

We store nuts in our kitchen - nut trace contamination may be present. If you are allergic to nuts, please ask staff to suggest a nut-free meal. Please be advised that food prepared here may contain these ingredients: milk, eggs, wheat, soybean, peanuts, tree nuts & shellfish. A 12.5% discretionary service charge will be added to your bill. Credit card minimum spend is £5.