

## December Short Tasting Menu



### Table Snacks

**Montgomery Cheddar Scone,**  
café de Paris butter

**Chicken, Leek and Duck Pressing,**  
onion and pancetta brioche, celeriac remoulade  
*'Rag and Bone' Riesling, Smalltown Vineyards, Eden Valley, South Australia*

**Crisp Monkfish,**  
warm tartare sauce, poached leeks  
*'Aiora' White, Moschopolis Winery, Thessaloniki, Greece*

**Roast Turkey Breast,**  
'all the trimmings', marjoram jus  
*Barbera d'Asti, Conti Buneis, Castello del Poggio, Piedmont*

or

**Pan Fried Atlantic Cod,**  
baked parsnip, coriander, granny smith apple  
*Albarino 'Raxeira', Bodegas Casa Monte Pio, Salnés Valley, Rias Baixas, Spain*

**Barkham Blue,**  
pickled walnut, sage, apple

**Baked Lemon Cheesecake,**  
meringue, vanilla ice cream  
*Coteaux du Layon Beaulieu, Les Rouannières, Château de Pierre Bise, Anjou, France*

or

**Thackerays Christmas Pudding,**  
berry compote, calvados custard  
*Pedro Ximénez 'El Candado', Valdespino, Jerez, Spain*

**48 pp**

*38 pp for our suggested wine pairing*

**the tasting menu is for the whole table  
available lunch & dinner Wednesday to Friday**