

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 12.00 – 1.30 & dinner 6.30 – 8.30 | Wednesday – Friday**