



## FESTIVE SET MENU

AVAILABLE FROM 25<sup>TH</sup> NOVEMBER – 30<sup>TH</sup> DECEMBER 2024

£49 FOR 3 COURSES

£42 FOR 2 COURSES

### SNACKS

Laminated brioche, roasted onion butter 5.5

Marmite English custard tart 6.5 each

*Add Umai Caviar +5.5*

Tempura Rock oyster, Sarson's 'scraps' 5.5 each

Oysters baked with XO sauce, yesterday's sourdough 5.5 each

Koffmann potato, black pudding hash, pickled apple 5

Highlands game Bolognese, 'nduja, smoked cheddar, sourdough boule 8.50

*Add Wiltshire truffle +5*

Lamb 'Doner' kebab flat bread 11

### TO START

Merrifield duck and game terrine, winter berries condiment, sourdough

OR

Koji cured Hampshire trout, cucumber ketchup, miso crème fraîche

### MAIN COURSE

Guineafowl, smoked bacon, chestnut, pearl barley

OR

'Cod and Parsley Sauce'

OR

35 days dry aged Shorthorn sirloin steak frites, bearnaise

15 (supplement)

### CHEESE

Templegall, St. Jude, Pevensey Blue

5 / piece (supplement)

### SWEET

Christmas pudding soft-serve, brandy, redcurrant

OR

70% chocolate tart, Tonka bean