

Feasting Menu

A glass of bubbles

Smoked cauliflower soup, compressed apple, walnut bitters

Tiger mussels, sauce vierge

Pigs head terrine, spiced apple sauce



Duck heart skewers, pomegranate molasses, burnt onion, sobrasada

Porcini gnocchi, Pedro Ximenez cream, Manchego, winter chanterelles **

Chalk stream trout gravalax, mulled wine, rye bread, horseradish, pickled fennel



Venison, pickled quince, salt-baked heritage beetroot, winter spices, crispy kale

Stuffed pumpkin, ancient grains, chestnut cream, roasted chestnut, carrot

Pan fried catch of the day, XO, Ockney Island scallop, leek gratin, cava beurre blanc*

Slow-cooked turkey, winter vegetables, cranberry

Sides (Your choice of 1 per person)

Roast medley of parsnip, beetroot & pumpkin Roast potatoes Caramelised brussel sprouts



Manchego Basque cheesecake, morning compote

Warm panettone, white chocolate ganache, muscat caramel, nutmeg

Poached pear, bay leaf ice cream, almond crumb, liquor gel



Spiced rum & pineapple pâte de fruit

Earl Grey & sea salt fudge

Dark chocolate & coconut truffle

(Only available by pre-order)

£70 per person

*Extra Scallop supplement £8

**Fresh Truffle for Gnocchi £8

We're committed to using the freshest ingredients available. As a result, some menu items or ingredients may change depending on availability.

If you have allergies or dietary requirements, please let us know.

A discretionary service charge of 12.5% is added to your bill. It goes to the team. If you'd prefer to remove or adjust it, just let us know.

Wine Pairing

£25

A glass of bubbles



Duck heart skewers, PULENTA ESTTATE I MALBEC

Porcini gnocchi, BARERA D'ASTI FIULOT, PRUNNOTTO

Chalk stream trout gravalax, VINHO VERDE ANJOS DE PORTUGAL,



Venison RIOJA CONDE VALDEMAR TEMPRANILLO

Stuffed pumpkin, CASTELL D'OR CAVA DE GUARA BRUT

Pan fried catch of the day, RIOJA BLANCO CONDE VALDEMAR FINCA ALTO CANTABRIA

Slow-cooked turkey, ORGANIC MARLBOROUGH SAUVIGNON BLANC DOG POINT



Manchego Basque cheesecake, morning compote

Warm panettone, white chocolate ganache, muscat caramel, nutmeg

Poached pear, bay leaf ice cream, almond crumb, liquor gel

Paired with

DONA ANTIONA PORT 10 YEAR OR MUSCATELL BARBIANA



Optional Cheese Course 10per person