



*A la Carte*  
*Festive Menu*

*To Start*

**House Veloute (V) (C), (SES)**

Homemade Veloute served with warm artisan breads  
**£5.95**

**Anti Pasti to Share (G),(F)**

Selection of festive cured meats, pickled & preserved  
fish, breads & oils  
**£13.95**

**Braised Beef (D)**

sticky braised beef cheek  
Served with mash & Madeira jus  
**£7.50**

**Smoked Duck (G), (D)**

with pickled mushroom and Carrot  
**£6.75**

**Chicory Salad (C),(G),(D),(N)**

with pear & walnut, blue cheese & herb  
emulsion and crutons  
**£6.95**

**Crab and Endive (CR),(G),(D)**

Crab & saffron tart, endive apple salad &  
preserved peppers  
**£7.25**

*To Follow*

**Spatchcock Poussin (C),(D)**

with wilted seasonal greens, burnt onion powder,  
celeriac puree & baby parsnip  
**£14.25**

**Stonebass & Bisque (F),(CR),(D)**

fillet of stonebass with crayfish risotto, fennel &  
lobster bisque  
**£15.25**

**8oz Seared Fillet of Beef (D)**

with sauté fine beans, braised red cabbage,  
dauphinois potato & jus gras  
**£26.25**

**Whole Roast Quail (C),(D)**

with celeriac parsley root, aubergine caviar  
& smoked garlic  
**£14.00**

**Wild Mushroom & Spinach (G),(D)**

Pappardelle pasta with grana cheese sauce  
**£12.95**

**Winter Vegetable Stew (VG),(G)**

Tomato broth, Seasonal Vegetables with  
pearl barley  
**£12.95**

\*D=Dairy, G=Gluten, V=Vegetarian, Vg= Vegan, S=Sulfites, N=Nuts, CR-Crustaceans, F=Fish, C=Celery,  
SES- Sesame Seeds

For additional allergen information please speak to your server