

Private Dining Individual Choice Menu

£115 per person | Pre-order required

Optional cheese course, £10 supplement



for the table

OLIVE FOCACCIA 🌿 🍷

Kalamata olives, chestnuts, sage

GRAND PIG IN A BLANKET

honey mustard glaze

CHEESY POLENTA CROQUETAS 🌿 🍷

black truffle mayo

NOCELLARA DEL BELICE

& KALAMATA OLIVES 🌿 🍷

choose one from each section

ROASTED PUMPKIN SOUP 🌿 🍷

crème fraîche, puffed seeds, aged balsamic

HOUSE-CURED SALMON PASTRAMI

crème fraîche, wholegrain mustard dressing

FOIE GRAS CRÈME BRÛLÉE

pork cracking & marmalade, brioche

HARISSA ROASTED CAULIFLOWER 🌿 🍷

cauliflower purée, dukkah, spring onion



PACCHERI CACIO E PEPE 🌿 🍷

fresh winter truffle

COD MEUNIÈRE

burnt butter roasted cod, brown shrimp, lemon, parsley, sourdough croutons

SPICED VENISON LOIN 🌿

Savoy cabbage, parsnip espuma, chocolate shavings, juniper jus

DUCK & WAFFLE

crispy leg confit, fried duck egg, mustard maple syrup

ROAST TURKEY

carrot purée, brussels sprouts, parsnips, pigs in blanket, roasties, cranberries, gravy



BISCOFF CHEESECAKE

Lotus Biscoff crumble, shaved white chocolate

APPLE & ORANGE MINCE PIE CRUMBLE

Calvados ice cream & custard

THE GOLDEN SNITCH

dark chocolate, tonka bean mousse, pear, chocolate crumble



COFFEE & TEA

house selection

Executive Chef Jonathon Bowers



Gluten Free



Vegetarian



Can be made Vegan

Please direct any enquiries related to food allergies or intolerance to your server prior to ordering.
All prices include VAT. A discretionary 14% service charge will be added to the bill.