

FEAST MENU

plates are served together
sharing style (min 4 guests)

50:00



LONDON-CURED SALMON

confit lemon, pickled cucumber,
radish & chive vinaigrette

WARM PARTRIDGE SALAD

new potatoes, sprout tops,
bacon, toasted grains

HONEY & THYME GOAT'S CHEESE

baby beetroot, melba toast

WILD MUSHROOM FRICASSEE

creamed polenta, pickled heritage carrots, aged parmesan

ROASTED BRIXHAM COD

clams, creamed cabbage, red wine sauce

ROAST TURKEY

all the trimmings

VEGETABLE NUT ROAST

all the trimmings

SEASONAL SIDES

POACHED PEARS

vanilla, cinnamon, chocolate sauce

MINCE PIES

vanilla ice cream

STICKY TOFFEE PUDDING

banana ice cream, candied chips

SEASONAL CHEESEBOARD +£5



Sample menu. Please let us know if you have any allergies
or intolerances. We are happy to provide you with
any information you may need.



SET MENU

2/3 course option (min 2 guests)

35:00 / 40:00

RIBOLLITA SOUP

kale, white beans, herb croutons, parsley oil

SMOKED MACKEREL JAR

horseradish, apple, fermented radish

SEASONAL GAME TERRINE

quince chutney, toasted sourdough



SWISS CHARD GRATIN

crispy shallots, capers,
pickled Paris mushrooms

SCOTTISH SALMON

chive crushed potatoes, olive crumb,
spinach, caviar & tomato vinaigrette

HONEY-BRAISED PORK BELLY

cauliflower purée, glazed shallot
& charcutière sauce

VEGETABLE NUT ROAST

all the trimmings

BREAD & BUTTER PUDDING

orange ice cream

FLOURLESS CHOCOLATE CAKE

whipped crème fraîche

CHRISTMAS TRIFLE

boozy cherries

SEASONAL CHEESEBOARD +£5



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or intolerances. The 2 course option is only available
for specified time slots.



CANAPÉS

a minimum order of 20 per canapé

MUSHROOM ARANCINI 1:80

truffle mayo

GOAT'S CHEESE TARTE FINE 1:80

tomato, black olive

MOROCCAN CAULIFLOWER SKEWERS 1:80

sultana & curry vinaigrette

SMOKED SALMON BLINIS 2:00

cream cheese, caviar

PIGS IN BLANKETS 1:80

TUNA TARTARE 2:00

avocado, wasabi vinaigrette

BEEF TARTARE 1:80

cornichon, pickled shallots

REUBEN CROQUETTES 1:80

chipotle mayonnaise

BRUNCH 28:00

CINNAMON & HONEY-ROASTED MUESLI

seasonal berries, figs, yoghurt

SMOKED HADDOCK KEDGEREE

poached egg

AVOCADO SOURDOUGH

goat's cheese, smoked bacon

FRENCH TOAST

apple compôte



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COCKTAILS

10:50

CHOCOLATE ORANGE OLD FASHIONED

Maker's Mark Bourbon,
chocolate liqueur, chocolate
bitters, orange bitters,
orange peel twist

GIN, GIN & GINGER

Tanqueray Gin, sloe gin, plum
bitters, lime juice, ginger
ale, muddled red currants

APPLEJACK PIE

Calvados, lemon pie syrup,
cream, cinnamon



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