



FESTIVE GATHERINGS SET MENU

TO SIP

Festive cocktail

BREAD

Bierbrood, whipped butter

Wildfarmed flour, Gilt & Flint IPA, Brue Valley organic butter

TO START

Seasonal soup **V**

Whole roasted celeriac, coconut labneh, chilli oil, z'atar **VE**

Beetroot cured Chalk Stream trout,
miso & orange, shaved fennel, pink peppercorn

Venison tartare, spiced blackberry & juniper, rye crumb

TO FOLLOW

Roasted pumpkin gnocchi, sage beurre noisette,
Kentish cobnuts, parmesan **V/N**

*vegan option available

Market fish, new potatoes, Cape Malay butter, monks beard

Haye Farm Organic beef cheek, smoky pancetta,
bourguignon sauce, spelt & wild mushroom risotto

SWEET

Xoco 100% cacao torte, chestnut ice cream **N**

Baked nutmeg custard, caramelised clementine **N/VE**

Baron Bigod, honey glazed figs, fruit toast

VE - Vegan | **V** - Vegetarian | **N** - Nuts

£85 FOR 3 COURSES including festive cocktail

*Please always inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu, and we cannot guarantee the total absence of allergens. Detailed information on the fourteen legal allergens is available on request, however we are unable to provide information on other allergens.
A discretionary optional service charge of 13.5% will be added to your bill*