

Kitchen W8

Christmas Menu

Native Lobster Croquette, Spiced Lobster Aioli £4.5 each

Autumn Truffle and Baron Bigod Croquette £4.5 each

Poached Chalkstream Trout, Hot Honey,
Pickled Radish and Clementine

Roast Chestnut and Squash Agnoltti, Soused Mushroom,
Smoked Yolk, Brown Butter and Sage

Aromatic Wild Duck Broth, Winter Turnip
and Sesame Duck Toast

Haunch of Venison, Glazed Parsnip, Stuffed Potato
and Creamed Sprouts

Stuffed Buckwheat and Perigord Truffle Crêpe,
Buttered Leeks and Chanterelles

Slow Poached Cornish Cod, Dill Pickles,
Crème Fraiche and Gingerbread

Périgord Truffle Mash (*for the table*) £12

Prune, Almond and Armagnac Fool,
Pear and Stem Ginger Sorbet

Valrhona Chocolate Pave, Madagascan Vanilla
and Citrus Cream

Beauvale Cheese, Mincemeat Financier, Honey and Pear

3 courses £49.50

3 courses with Christmas Wine Selection (2 Glasses) £75

Ask about allergens. Our kitchen is not allergen free, please speak to a team member before ordering.

A £2 cover charge will be added to the final bill.

A discretionary gratuity of 15% will be added to the total bill.

Mon-Sat 12.15pm-13.45pm / Mon-Fri 6.00pm-6.45pm / Saturday 6.00pm-6:30pm