

Kitchen W8

Christmas Set Lunch

Roasted Chestnut and Pear Soup,
Yellow Chanterelles and Truffle Churros

Duck Liver Parfait, Spiced Date and Orange Chutney,
Toasted Walnut Loaf

Spiced Cured Monkfish, Clementine,
Smoked Roe and Fennel

Haunch and Smoked Sausage of Venison,
Glazed Parsnip, Sprout Tops, Bacon, Cranberry and Apple

Chestnut Gnocchi, Cavolo Nero Pesto,
Roast Salsify and Sage Emulsion

Fillet of Cornish Pollock, Mussel Kiev and
Root Vegetable Chowder

Beauvalse Cheese, Preserved Black Figs and
Toasted Hazelnut Cracker

Prune and Armagnac Croustade,
Mascarpone Ice Cream and Vanilla Sauce

Clementine and Stem Ginger Sorbet,
Warm Vanilla Beignets

3 courses £45

A discretionary gratuity of 15% will be added to the total bill.
Please speak to us before ordering, if you have any allergies or intolerances.

Our kitchen is not allergen free.

Vegetarian menu available, please ask a member of the team