



## COCKTAILS

### SILVER BULLET

Boutique-y gin, peppered  
Ketel One vodka, Lillet Blanc,  
Kummel, pickling juice

### G&T

Chamomile cointreau,  
Ki No Bi gin, Sekforde tonic,  
lemon garnish

Moët & Chandon Imperial Brut NV 12.5



## Starters

White bean & truffle puree, Roscoff onion & Tunworth gratin,  
roasted chicken juices

Ballotine of Goosnargh duck leg, sweet hoisin glaze, pickled  
cranberry puree, pickle cucumber, 5 spice pancakes, green onion



## Mains

Confit shoulder Cumbrian Herdwick hogget, charred hispi,  
olive oil pomme puree, Crisp caper & winter savory

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Roasted Hebridian salmon loin, sour cream & vodka vilano nano  
Crisp sprout leaves, caviar oil

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Slow cooked Cumbrian turkey breast, turkey leg pot roast,  
cranberries, spiced chipolata Chestnut puree, sprouting broccoli

200g, 40 day aged, Asian spice glazed Cambrian rump steak,  
cooked over charcoal, served with mixed leaf salad, duck fat chips,  
béarnaise or stilton cream  
(+7 supplement)

Add black autumn truffle, supplement +12



3 courses 33

3 courses 40 (with cocktail)

Discretionary service charge of 12.5%

Please ask a member of management for further information  
on ingredients in our food which contain allergens

## BRITISH AND EUROPEAN CHEESES



Cheese selection,  
served with spiced pear and golden raisin chutney  
(+5 supplement as dessert / +10 extra course)

Goat: *Driftwood*

Soft & Semi-hard: *Camembert, Morbier, Ogleshield*

Hard: *Westcombe Cheddar, Abondance*

Washed: *Baronet, Mont D'Or, Burwash Beer*

Blue: *Beauvale, Cornish Blue, Queso de Valdeon*

## DESSERTS



Milk chocolate parfait, hazelnut praline, tonka bean cream,  
candied hazelnut

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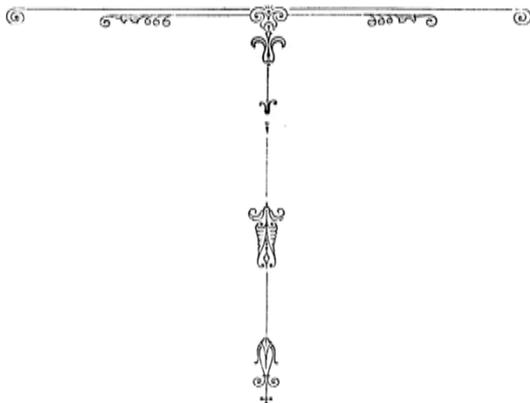
Baked almond & preserved cherry tart, clotted cream ice cream,  
douglas fir & citrus sugar

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selection of winter fruit sorbet & spiced ice cream

### IRISH COFFEE SUNDAE

Guinness cake, Kahlua jelly,  
white chocolate & coffee ice cream  
(+4 supplement)



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