



À LA CARTE MENU

STARTERS

Soup

Parsnip, caramelised artichoke, pear biscuit 6.00 (v)

Stag & Boar Roll

Mulled red cabbage, cranberry jus 12.00

Black Pudding

Crispy potatoes, bacon, chilli & onions 10.00

Scallops

Pan fried, roasted hazelnuts, cauliflower, truffle oil 15.00

London Porter Smoked Salmon

crispy duck egg, pomegranate, poached salsify 12.00

Liver & Onions

toasted focaccia, bacon lardons, sage crisp, red wine mustard jus 9.00

Risotto

Wild mushroom, herb risotto, shaved Parmesan 7.00 (v)

Trio of Oysters

Lemon, shallot vinegar & tabasco. 8.00

Bread & Butter

2.00 (v)

MAINS

Butternut Squash

Tart, candied beetroot, red onion, roast cauliflower, chestnut & winter berries, pumpkin seed crisp 12.50 (v)

Roast Hake

Olive crumb, saffron velouté, squid rings, fennel crisps, stuffed olives 26.00

Sea Bass

Pan seared, confit potato, mussel & crayfish chowder 18.00

Lamb Saddle

Apricot-stuffed, minted Boulangère potato, roast swede, cauliflower purée 19.00

Roast Turkey

Roast vegetables & potatoes, stuffing, pigs in blanket, red wine jus 18.00

Roast Venison

Haunch, parsnip puree, buttered turnips, charred quince, rosemary juniper jus 25.00

A discretionary service charge of 12.5% will be added to the bill. Please inform your server of any allergies.

Pork Chop

Apple sauce, hand cut chips, watercress 15.00

Sirloin

450g Sirloin on the bone, hand cut chips, béarnaise or peppercorn 29.00

Ribeye

500g Ribeye on the bone, hand cut chips, béarnaise or peppercorn 32.00

TO SHARE

Chateaubriand

600g Chateaubriand, hand cut chips, béarnaise or peppercorn 60.00

Cote de Boeuf

680g Cote de Boeuf on the bone, hand cut chips, béarnaise or peppercorn 65.00

SIDES

Roast potatoes 4.50

Roast field mushrooms (v) 4.50

Sprouts & bacon 4.50

Pigs in blankets 6.00

Chips 4.00 (vg)

Fries 3.50 (vg)

DESSERTS

Parfait

Cranberry & chocolate, clementine ganache, Champagne foam 9.00

Pumpkin Pie

Hazelnut pastry, chestnuts, burnt butter ice cream 6.50 (v)

Poached Pear

Mulled wine, clementine ganache, gingerbread crumble 9.00 (v)

Christmas pudding

Black Cab stout, brandy custard 6.50 (v)

Apple Tart

Frangipane, fudge ice cream, coffee tuile 6.00 (v)

Selection of British & Irish Cheeses

Selection of three seasonal cheeses, crackers, grapes, chutney 12.00