

Boxing Day 2023

STARTERS

Cappuccino of wild mushroom, herb gnocchi Salad of Winter vegetables, goats cheese, hazelnut & truffle Great Garnetts pork rillettes, pickled blackberries, popcorn, toased sourdough Smoked salmon, Florence fennel, pink grapefruit & herb crème fraiche

MAINS

Slow cooked beef cheeks, mashed potato, leeks & red wine Seared pavé of halibut, saffron potatoes, fennel & lobster bisque Supreme of Cotswold chicken, pommes anna, shallot purèe & red chicory Miso glazed aubergine steak, cous cous & spring onion

DESSERT

Maple glazed barbecue pineapple & coconut baked Alaska
Selection of Artisan Farmhouse cheeses, seeded rye crackers & house chutney
Warm Valrhona chocolate tart, raspberry sorbet
Clementine sorbet, champagne foam

Menu at £58

Please let the manager know of any allergies or dietary requirements

An optional gratuity of 12.5% will be added to your bill. All prices include VAT

Bespoke wine pairings and vegan options available upon request. Menus are subject to market changes. A non-refundable deposit of £50 per person (£25 per child) is required at the time of the booking.