



Sample Dinner Festive Feasting Menu

Each course is served feasting style on sharing platters

Starters

The table will receive all of the below to share

Garden pickles (vg, gf)

Milano carrot, walnut, ginger, Baharat spice (vg, gf)

Whipped feta, honey & crunchy chilli oil (v, gf)

Wood fired flatbread (vg)

ChalkStream trout gravadlax, juniper, beetroot, confit lemon, dill mustard (gf)

Crown Prince pumpkin, stracciatella, chilli & pumpkin seed (v, gf)

Mains

Please select two mains for the group to share

Charred hispi cabbage, Kashmiri chilli, lime, miso & herbs (vg, gf)

Roast Aylesbury duck, sprout tops, ginger & star anise (gf)

Cornish Seabass, Coates & Seely brut, horseradish & trout roe (gf) - Supplement £5pp

Aged Hereford sirloin with Sichuan & kampot peppercorn sauce (gf) - Supplement
£10pp

Sides

The table will receive all of the below to share

Radicchio, Treviso, Castelfranco & Winter citrus (vg)

Potato & fennel gratin, Westcombe cheddar curds (v)

Dessert

Please select one dessert for the group to share

Sticky Guinness cake, fig leaf custard (v)

Spiced pumpkin ice cream sundae with toasted meringue & caramelised puff
pastry (v)

