



## MENU DE NOËL 2021

3 courses 37pp (42 with a glass of fizz!)

2 courses 30pp (35 with a glass of fizz!)

### ENTRÉES

French onion soup, gruyere sourdough toast (v)

Candied walnut, roquefort, caramelised chicory and pear salad (v)

Moules Normandes

Roast cauliflower, kimchi, pomegranate salsa, coriander (ve)

### PLATS

Pumpkin and parmesan gnocci, wild mushrooms, pesto and pecorino (v , vg opt)

Wild venison steak, roasted sprouts, salsify in blanket, ceps jus

Wild cod fillet, rosti potato, cavalo nero, citrus velouté

### DESSERTS

Profiterole, warm chocolate sauce, chantilly (v)

Hazelnut rice pudding, toasted hazelnuts (v)

Mulled wine poached pear with vanilla creme fraiche (v, vg opt))

Cheese board (2 supplement)

please inform us of any dietary requirement or allergies prior to ordering

our dishes main contains traces of nuts and gluten

v : suitable for vegetarian / vg suitable for vegan / do not hesitate to ask us we can probably tweak the dishes

**10% service will be added to bills above ten pounds, this goes directly to the staff**