



chef's table

f o r t h e t a b l e

HOUSE MARINATED GORDAL OLIVES (V) / 5

GARLIC & ROSEMARY FOCACCIA / aged balsamic / cold pressed rapeseed oil (V) / 6

BRIE & CRANBERRY ARANCINI • sriracha & lime mayo (V) / 6.50

CONFIT DUCK RILETTES • pickled walnut / crisp bread / (N) / 6.50

HAGGIS FRITTERS • katsu ketchup / 6

PIGS IN BLANKETS • cranberry sauce / 6

S T A R T E R S

WHITE ONION, LEEK & CIDER SOUP (V) / 10

mulled wine apple salsa / crème fraîche / camembert and onion marmalade toastie

SCALLOP & CLEMENTINE CEVICHE (N) / 16

smoked salmon / brazil nuts / chicory / pink grapefruit

HEIRLOOM BEETROOT (V/N) / 14

a variety of preparations of beetroot : hot, cold, sweet, salty, spicy
yuzu and ricotta ice cream / glasse pecans

PARTRIDGE, HAM HOCK & GUINEA FOWL TERRINE / 16

pear and celeriac remoulade / cranberry and pear dashi / sesame roll

CRISPY BUFFALO CHICKEN THIGH / 15

boned and rolled chicken thigh / buffalo sauce / blue cheese mousse
kohlrabi and pomegranate slaw

M A I N S

MISO HONEY AND SESAME COD / 34

black garlic and shitake dashi / charcoal noodles / celeriac / tenderstem broccoli

MULLED WINE BRINED VENISON / 36

chestnuts, confit turnips / sprout choucroute / preserved cherry / ecuadorian chocolate sauce

BEEF BURGUNDY / 38

smoked garlic and rosemary roast beef fillet / beef cheek bourguignon
50/50 smoked butter pommes mousseline

ROAST JERUSALEM ARTICHOKE (V/N) / 30

celeriac, black garlic and shiitake lasagne / chestnut velouté / winter truffle

CREEDY CARVER ROAST DUCK BREAST / 34

confit duck stuffing pigs in blankets / duck fat roasties / maple syrup, bacon and chestnut sprouts
duck gravy / classic xmas vegetables

MARMALADE MUSTARD BAKED HAM / 32

sage & onion stuffing / pigs in blankets / duck fat roasties / maple syrup, bacon and chestnut sprouts
onion gravy / classic xmas vegetables

BUTTERNUT SQUASH & PECAN NUT ROAST (V) / 30

garlic roast potatoes / maple syrup sprouts / poached cranberries / classic xmas vegetables / onion gravy

s i d e s

TRIPLE COOKED CHIPS / 6 + katsu sauce sauce / 1

ROAST JERUSALEM ARTICHOKE / blue cheese / pecans / 7

ROAST DUCK FAT POTATOES / 6

PARMESAN MASH / 7

MAPLE, BACON & CHESTNUT SPROUTS (N) / 6

WINTER VEGETABLES / 7



chef's table

DAIRY FREE

f o r t h e t a b l e

HOUSE MARINATED GORDAL OLIVES (V) / 5

GARLIC & ROSEMARY FOCACCIA / aged balsamic / cold pressed rapeseed oil (V) / 6

CRANBERRY ARANCINI • sriracha & lime mayo (V) / 6.50

CONFIT DUCK RILETTES • pickled walnut / crisp bread / (N) / 6.50

HAGGIS FRITTERS • katsu ketchup / 6

PIGS IN BLANKETS • cranberry sauce / 6

S T A R T E R S

WHITE ONION, LEEK & CIDER SOUP (V) / 10

mulled wine apple salsa

SCALLOP & CLEMENTINE CEVICHE (N) / 16

smoked salmon / brazil nuts / chicory / pink grapefruit

HEIRLOOM BEETROOT (V/N) / 14

a variety of preparations of beetroot : hot, cold, sweet, salty, spicy / glasse pecans

PARTRIDGE, HAM HOCK & GUINEA FOWL TERRINE / 16

pear and celeriac remoulade / cranberry and pear dashi / sesame roll

M A I N S

MISO HONEY AND SESAME COD / 34

black garlic and shitake dashi / charcoal noodles / tenderstem broccoli

MULLED WINE BRINED VENISON / 36

chestnuts, confit turnips / sprout choucroute / preserved cherry / ecuadorian chocolate sauce

BEEF BURGUNDY / 38

smoked garlic and rosemary roast beef fillet / beef cheek bourguignon / pommes mousseline

ROAST JERUSALEM ARTICHOKE (V/N) / 30

celeriac, black garlic and shiitake lasagne / chestnut velouté / winter truffle

CREEDY CARVER ROAST DUCK BREAST / 34

confit duck stuffing pigs in blankets / duck fat roasties / maple syrup, bacon and chestnut sprouts
duck gravy / classic xmas vegetables

MARMALADE MUSTARD BAKED HAM / 32

sage & onion stuffing / pigs in blankets / duck fat roasties / maple syrup, bacon and chestnut sprouts
onion gravy / classic xmas vegetables

BUTTERNUT SQUASH & PECAN NUT ROAST (V) / 30

garlic roast potatoes / maple syrup sprouts / poached cranberries / classic xmas vegetables / onion gravy

s i d e s

TRIPLE COOKED CHIPS / 6 + katsu sauce sauce / 1

ROAST JERUSALEM ARTICHOKE / pecans / 7

ROAST DUCK FAT POTATOES / 6

CHEFS TABLE MASH / 6

MAPLE, BACON & CHESTNUT SPROUTS (N) / 6

WINTER VEGETABLES / 7



chef's table

GLUTEN FREE

f o r t h e t a b l e

HOUSE MARINATED GORDAL OLIVES (V) / 5

GARLIC & ROSEMARY FOCACCIA / aged balsamic / cold pressed rapeseed oil (V) / 6

BRIE & CRANBERRY ARANCINI • sriracha & lime mayo (V) / 6.50

CONFIT DUCK RILETTES • pickled walnut / (N) / 6.50

S T A R T E R S

WHITE ONION, LEEK & CIDER SOUP (V) / 10

mulled wine apple salsa / crème fraîche

SCALLOP & CLEMENTINE CEVICHE (N) / 16

smoked salmon / brazil nuts / chicory / pink grapefruit

HEIRLOOM BEETROOT (V/N) / 14

a variety of preparations of beetroot : hot, cold, sweet, salty, spicy
yuzu and ricotta ice cream / glasse pecans

PARTRIDGE, HAM HOCK & GUINEA FOWL TERRINE / 16

pear and celeriac remoulade / cranberry and pear dashi

CRISPY BUFFALO CHICKEN THIGH / 15

boned and rolled chicken thigh / buffalo sauce / blue cheese mousse
kohlraabi and pomegranate slaw

M A I N S

MISO HONEY AND SESAME COD / 34

black garlic and shitake dashi / celeriac / tenderstem broccoli

MULLED WINE BRINED VENISON / 36

chestnuts, confit turnips / sprout choucroute / preserved cherry / ecuadorian chocolate sauce

BEEF BURGUNDY / 38

smoked garlic and rosemary roast beef fillet / beef cheek bourguignon
50/50 smoked butter pommes mousseline

ROAST JERUSALEM ARTICHOKE (V/N) / 30

celeriac, black garlic and shiitake lasagne / chestnut velouté / winter truffle

CREEDY CARVER ROAST DUCK BREAST / 34

duck fat roasties / maple syrup, bacon and chestnut sprouts
duck gravy / classic xmas vegetables

MARMALADE MUSTARD BAKED HAM / 32

sage & onion stuffing / duck fat roasties / maple syrup / bacon and chestnut sprouts
onion gravy / classic xmas vegetables

BUTTERNUT SQUASH & PECAN NUT ROAST (V) / 30

garlic roast potatoes / maple syrup sprouts / poached cranberries / classic xmas vegetables / onion gravy

s i d e s

TRIPLE COOKED CHIPS / 6 + katsu sauce / 1

ROAST JERUSALEM ARTICHOKE / blue cheese / pecans / 7

ROAST DUCK FAT POTATOES / 6

PARMESAN MASH / 7

MAPLE, BACON & CHESTNUT SPROUTS (N) / 6

WINTER VEGETABLES / 7



chef's table

V E G A N

f o r t h e t a b l e

HOUSE MARINATED GORDAL OLIVES (V) / 5

GARLIC & ROSEMARY FOCACCIA / aged balsamic / cold pressed rapeseed oil (V) / 6

CRANBERRY ARANCINI • sriracha & lime mayo (V) / 6.50

S T A R T E R S

WHITE ONION, LEEK & CIDER SOUP (V) / 10

mulled wine apple salsa

HEIRLOOM BEETROOT (V/N) / 14

a variety of preparations of beetroot : hot, cold, sweet, salty, spicy / glasse pecans

M A I N S

ROAST JERUSALEM ARTICHOKE (V/N) / 30

celeriac, black garlic and shiitake lasagne / chestnut velouté / winter truffle

BUTTERNUT SQUASH & PECAN NUT ROAST (V) / 30

garlic roast potatoes / maple syrup sprouts / poached cranberries
classic xmas vegetables / onion gravy

s i d e s

TRIPLE COOKED CHIPS / 6 + katsu sauce / 1

ROAST JERUSALEM ARTICHOKE / pecans / 7

GARLIC ROAST POTATOES / 6

CHEFS TABLE MASH / 6

MAPLE, BACON & CHESTNUT SPROUTS (N) / 6

WINTER VEGETABLES / 7

