

Wine *pairing*

Festive Lunch *Menu*

3-COURSE MENU £75

INCLUDES 2 GLASSES OF WINE,
COFFEE OR TEA &
HALF A BOTTLE OF WATER

WHITE WINE

2018 *Savoie*
Monfarina
Giachino

or

2019 *Corbières*
Château La Bastide

RED WINE

2018 *Fleurie*
Domaine de la Madonne

or

2017 *Méditerranée*
Tradition
Richeaume

Wild boar consommé,
root vegetables, black truffle

Guinea fowl 'Pithiviers',
cabbage, roasted chestnuts

Soft-boiled egg, grilled leeks,
Comté emulsion

Jerusalem artichoke velouté,
duck foie gras royale,
toasted sunflower seeds

Roasted halibut,
celeriac and pistachio

Wild duck breast, chicory, orange

Homemade truffled tortelli,
butternut squash, Swiss chard

'Yule log' our way

Clementine - Tahitian vanilla
'Mont Blanc'

A discretionary 14% service charge will be added to your final bill. All prices include VAT.

Our menu contains allergens.
If you suffer from a food allergy or intolerance please let a member of the restaurant team know upon placing your order.