



Christmas Day

Snacks paired with a glass of Charles Heidsieck Brut, NV

Terrine of duck, chicken and pork with hazelnuts
and winter fruit, simple salad

Isle of Orkney scallop, miso hollandaise

Saddle of Denbighshire venison, caramelised celeriac purée,
Armagnac and pear sauce

or

Slow roasted bronze turkey (Judy Goodman), Brussel sprouts, chestnuts, cranberries

or

Isle of Gigha halibut, Champagne and caviar velouté

Vacherin Mont d'or, endive salad

Wild Honey Ice Cream, raw honey

or

Traditional Christmas pudding, brandy butter

or

70% Honduran chocolate nemesis

Coffee & Mignardises

£230 per person

3-course £40 menu available for children ages 4-11

Available from 12.30 PM to 8.30 PM

We are fastidious about provenance and seasonality of our produce, sourcing mostly from small artisan and day-boat suppliers, that ethos also applies to our beverage. Bespoke wine pairing is also available to partner your lunch or dinner.

Food allergy advice. We welcome enquiries from our guests who wish to know whether any meals contain particular ingredients. Please ask a member of staff and we will be happy to help. Price includes VAT. A discretionary 15% service charge will be added to your bill.