



SAMPLE SEASONAL SET MENU
DECEMBER 2018
£49

SHARED STARTERS

Crumbled rye sourdough, raw butter
Stilton custard, beetroot ketchup, caramelised walnuts
Smoked cod roe, cured egg yolk
Burnt leeks, smoked eel, whipped goat's curd
Pastrami cured salmon, fried capers, watercress

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SHARED MAIN COURSE

Galloway beef
Sprouts & bacon || Pommes Boulangere || Parsnips & pears

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Neal's Yard Dairy cheese, crackers (£10 supplement)

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INDIVIDUALLY PLATED DESSERT

Christmas pudding, brandy custard