

Christmas menu

- v Basket of bread with butter or olive oil, balsamic vinegar £4.00
- v Roasted garlic, hummus and toasted pita bread £7.50

Starters

- Lobster and saffron bisque, rouille and croutons £8.00
- BBQ chicken salad, roast tomato, crispy bacon and avocado mayonnaise £8.00
- N Thai crab cakes, peanut dressing, cucumber salad, sweet chilli sauce £9.00/£17.50
- Seared scallops, crispy pork belly, caramelised apple sauce £11.00/£21.00
- Chicken liver parfait, madeira jelly, tomato chutney, toasted brioche £8.75
- v Wild mushroom on grilled sour dough toast, poached hen egg, truffle oil £8.50
- v Salad of beetroot, marinated artichoke, toasted walnut, goats cheese curd £8.00

Mains

- Pancetta wrapped cod fillet, mussels, celeriac and apple £19.50
- Pan roast salmon, samphire, crayfish and saffron risotto £20.00
- N Maple glazed highland venison haunch, roast celeriac, blueberries, toasted hazelnut £21.00
- Roast Norfolk turkey, pork, sage and onion stuffing, honey roasted vegetables, cranberry sauce £18.00
- Guinness rare breed featherblade of beef, honey roast parsnips £19.00
- v N Mozzarella and basil ravioli, tomato compote, basil pesto £8.50/£16.00
- v Wild mushroom risotto, truffle oil, parmesan crisp £8.50/£16.00

Grills

- * Chargrilled Scottish fillet steak, field mushroom, tomato and chips £35.00
- * Chargrilled Scottish sirloin steak, field mushroom, tomato and chips £27.00
- Dutch calves liver and bacon, mash and onion gravy £19.00
- All served with a choice of pepper sauce, garlic butter or béarnaise sauce
- * Subject to price increase

Manager:
Trent Williams

Head chef:
Richard Lyndon Pepper

All prices include VAT

An optional 12.5% service charge will be added to your final bill

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v Vegetarian

N May contain nuts

1 December 2017

Side dishes

Mixed or green salad	£5.00/£9.00
Rocket and parmesan salad	£4.00
Plum tomato and red onion salad	£4.00
Individual portions of vegetables – buttered spinach, spring greens, new potatoes, chips, creamed mash, chantenay carrots and peas	£4.00

Desserts

Sticky toffee christmas pudding, brandy sauce, vanilla ice cream	£7.50
N Black forest gateaux trifle - chocolate brownie, amaretto biscuit, kirsch cherries	£7.50
Passion fruit and white chocolate cheesecake, passion fruit sorbet	£7.50
Poire belle hélène - chocolate mousse, vanilla ice cream, roast pear	£7.50
N Home-made ice cream – (please choose 3 scoops)	£6.50
Home-made sorbet – (please choose 3 scoops)	£6.50

Cheese

Mixed cheese plate - including Brighton Blue, Innes Log, Wookie Hole Cheddar Served with pear, grapes and quince jelly, oat cakes and water biscuits	£9.50
A single portion of a cheese - served as above.	£7.50
Filter coffee or single espresso	£3.00
Cappuccino, latte or double espresso	£3.50
Pot of tea – english breakfast, earl grey, peppermint, camomile or green tea	£3.00
All served with a homemade whisky chocolate truffle	



STREETSMART

We are one of the participating restaurants who add a voluntary £1 to your table bill at the end of the meal during the months of November and December to donate toward those who are homeless. At the end of each month we pass on the total money raised to StreetSmart who then support reputable charities in London

If you don't wish to participate, please let your waiter know during your meal. This action is not designed to aggravate or presume, just to draw awareness and sympathetic generosity for those less fortunate.

**"Please let a member of staff know if you have any allergies or specific dietary requirements.
Whilst we will do all we can to accommodate guests with food intolerance and allergies,
we are unable to guarantee that dishes will be completely allergen-free."**