Christmas Eve Menu

TO START

Heritage sourdough, whipped cultured butter
Seasonal pickles & ferments
Mushroom hummus, tahini, sunflower seeds
Hand-dived scallop, sea fennel, apple purée
Savoy cabbage & potato rolls, mint, tofuru
Venison kofta, pickled red cabbage, nduja, tare

STOVE STORIES

Roasted celeriac, hazelnuts, celeriac jus

One from the following

Halibut, fermented gooseberry pil pil
Ox cheek, burnt onion purée, Danbury Ridge jus

SIDES

Sprouting broccoli, pumpkin seeds, honey dressing
Crispy smashed potatoes, cajun alioli

DESSERTS

Rathfinny and lemon sgroppino

One from the following

Purple yam Mont Blanc
Poached pear, gingerbread, pear sorbet

£120 per person



All our ingredients are carefully selected for their quality and sustainability credentials. Please ask our team for assistance with any allergies or dietary requirements. All pricing includes 20% VAT. A discretionary service charge of 14.5% will be added to your bill.