



## Lunch & Dinner Festive Set Menu 2017

Monday 23rd November - Saturday 23rd December

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Heritage Carrot, Pistachio Dukkah, Berkswell Fonduta, Harissa Oil  
Cured Sea Trout, Buttermilk, Burnt Gherkin, Dill  
Duck Liver Parfait, Quince Mostarda, Mushroom Cracker

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Celeriac, Ancient Grains, Black Olive, Graceburn  
Roast Cod, Cauliflower Puree, Roast Chicory, Mussel Escabeche  
Dexter Onglet, Cavolo Nero, Jerusalem Artichoke, Horseradish

Roast Cornish Potatoes

Hispi Cabbage

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Chocolate Pot, Prune, Coffee

Tangerine Sorbet

Colston Bassett, Walnut, Honey

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Two Courses £26

Three Courses £32

Plus 12.5% service charge

PLEASE NOTIFY YOUR WAITER OF ANY ALLERGIES OR DIETARY REQUIREMENTS