



APÉRITIF

Phine Line

Pine, Sherry, Sage, Lemon, Quinin

10

MIXED

Negroni

Gin, Campari, Vermouth

8

Festive Menu

2018

Olives,
Orange & Fennel
4

Ox Heart Salami
5

Cured Salmon, Cultured Cream, Roe

Old Spot & Pistachio Terrine, Quince, Radish, Sourdough

Burrata, Early Harvest Olive Oil, Dukkah

Swede Fondant, Sprout Tops, Caper & Raisin Gremolata

Black Bream, Leek & Fennel Fricasse, Brown Shrimp

Dexter Bavette, Parsnip, Braised Kale, Chestnut

Mustard Greens 5 Cornish Potatoes 5

Heritage Carrots 4 Mixed Leaf Salad 4

Chocolate Pot, Boozy Prune, Almond

Mandarin & Vodka Sorbet

Colston Bassett, Cranberry Chutney, Seeded Crackers

Two Courses £26 / Three Courses £32

SET FESTIVE MENU IS AVAILABLE FOR LUNCH/GROUPS LARGER THAN 8 PPL, THROUGHOUT DECEMBER