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APÉRITIF

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Phine Line  
Pine, Sherry, Sage, Lemon, Quinin  
10

Olives,  
Orange & Fennel  
4

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FESTIVE

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Brunswick Mulled Wine  
7.5

Ox Heart Salami  
5

Dinner  
6th December

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Heritage Beetroot, Castelfranco, Linseeds 7.5

Old Spot & Pistachio Terrine, Quince, Radish, Sourdough 7.2

Purple Broccoli, Pickled Walnuts, Fermented Chilli 7.9

Cured Salmon, Cultured Cream, Sorrel 8.3

Burrata, Pistachio Dukkah, Early Harvest Olive Oil 10.6

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Swede Fondant, Sprout Tops, Caper & Raisin Gremolata 14.2

Sea Bass, Leek & Fennel Fricasse, Brown Shrimp 16.9

Cod, Jerusalem Artichoke, Crab Butter 18.2

Hereford Bavette, Braised Kale, Parsnip 18.9

Lamb Chops, Confit Datterini Tomatoes, Goats' Cheese 22.4

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Cornish Potatoes 5      Mustard Greens 5

Mixed Leaf Salad 4      Forge Farm Pumpkin 5

PLEASE NOTIFY YOUR WAITER OF ANY ALLERGIES OR DIETARY REQUIREMENTS